THE CANADIAN ECONOMIST

A BOOK

OF

TRIED AND TESTED

RECEIPTS.

Mrs R. W. Ennis

A. MORTIMER LITH. OTTAWA

BANK ST. PRESBYTERIAN CHURCH.
OTTAWA.

THE

CANADIAN ECONOMIST,

A BOOK OF

TRIED AND TESTED RECEIPTS.

COMPILED BY

MEMBERS OF THE LADIES' ASSOCIATION OF BANK STREET CHURCH, OTTAWA.

THE PROFITS TO BE DEVOTED TO THE CHURCH.

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The Gastronomic is a most honourable art,
High and low, since antiquity's earliest dawn,
Enriched have its annals and pages with all their heart.

Canada is the land in which this art flourishes,
And whose soil is fertile in rich materials,
Nature has designed that these most worthy sciences
And knowledge of eating and living, which thus tells
Dimly, it may well be, on "National Policies"
In the household, reacts with most potent spells,
And influences minds, even more than riches.
Noble "Lords of Creation," their passion for save-all
dispels.

Epicureans and poets have sung its praises;
Cooks and fair ladies have added to its laurels;
Old and young alike have crowned it with many graces.
Nuts, oranges, creams and sweet-scented caramels;
Onions, butter, beef and a variety of sauces
Make a combination, fairy-like weaving their spells
In this book, that you will discover embraces
Soyer's recipes, and some others which thus foretells
The end of our acrostic without devices.

Mrs R W Ennis

INTRODUCTION.

IN sending forth the ECONOMIST to a criticising world the Ladies' Association of Bank Street Church would deprecate as little criticism of it as possible.

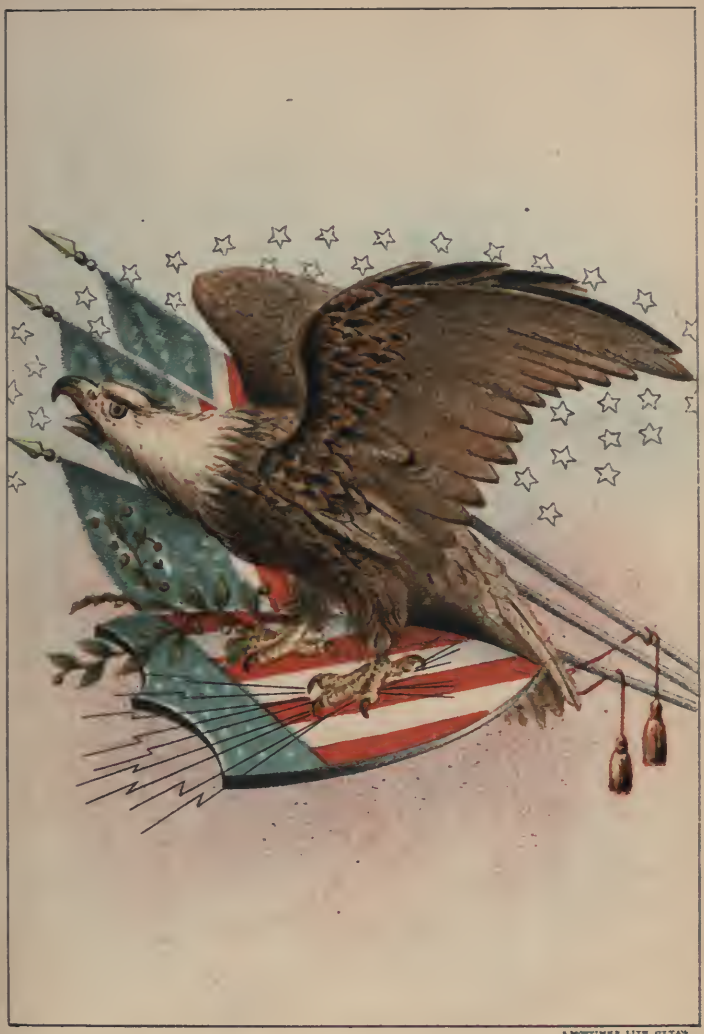
In compiling this work they have had two objects in view; first, to realize money for the benefit of their church (a lithograph of which can be seen in the front of the book); and, secondly, as the majority of these recipes have been used and proved good by people of very moderate incomes, they know they are valuable, and feel assured that they will benefit the *general public*, by publishing a book of recipes essentially suited to American households.

They have worked on the principles embodied in the old proverbs, "Economy is the poor man's revenue, extravagance is the rich man's ruin," and as these recipes are elegant, economical and wholesome, they would, therefore, commend the "Cookery Book" to every house-keeper in the Dominion of Canada, and in the neighbouring United States.

Prince Edward

2 Eggs
½ cup butter
3/4 c 1 Sugar
2 table spoons syrup
1 cup of raisins
nut Nuts Lemon
1 tea spoon soda
½ cup of milk

In this Book you will find various contributions
From brave chivalric sons and fairest daughters,
Who, worshipping Canadian soil and Institutions
Love, the emblems of the lands of their fathers,
And desire to unite them, with their own dear nations
Beautiful, Maple-Leaves, and very popular, Beavers.



A. MORTIMER LITH OTTAWA

And also to live, in close fraternal conjunction
With their beloved brethren, over the borders.
Farewell: Be not dismayed at the construction
Of verses, and rythm, by such stupid rhymers,
But look on the "Cookery Book" with compassion
Friends, patrons, high, low, and good neighbours, all.

PREFACE.

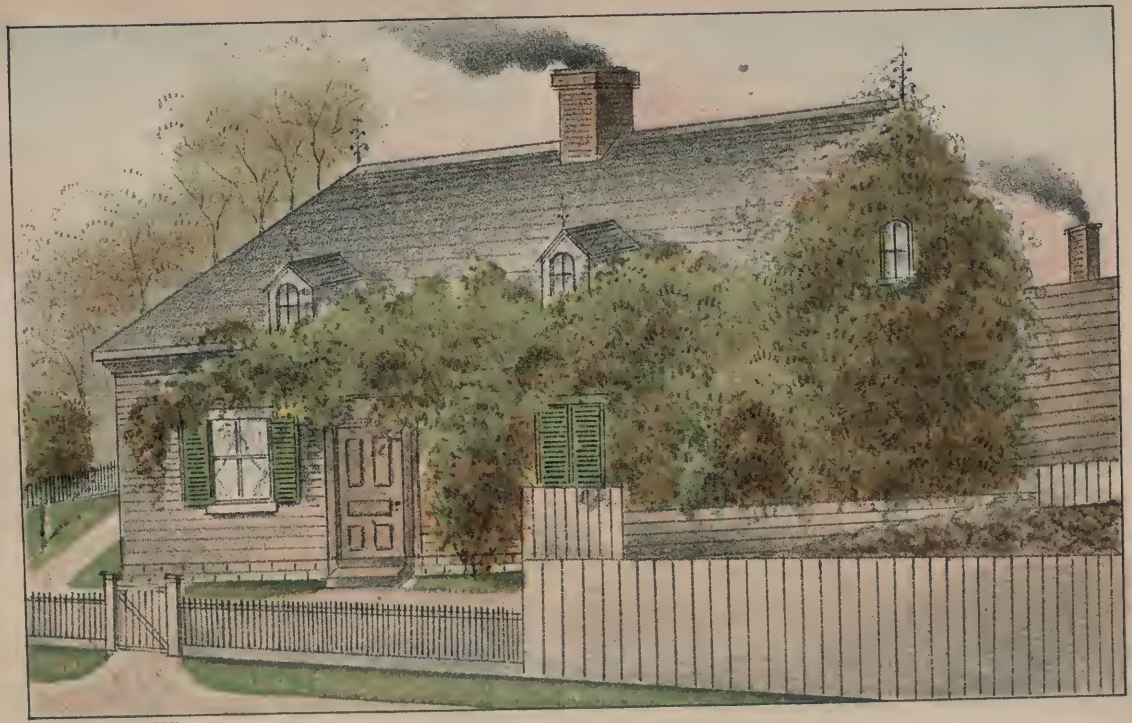
MANY "Cookery Books" are written by people who never kept house; who give the theory, but forget that practice is as necessary to accomplish anything like success in this as in every other attainment in life. Such is not the case, however, with the compilers of, and contributors to, this book. Many of them have learned their lessons well from that arbitrary teacher, "Experience."

The writer well remembers her trials in culinary affairs when living in the country, "far up the Ottawa River," "beyond the bounds of civilization," as our friends in the cities called it then. When poring over cookery books it seemed as if one never could find a recipe that would be of any practical use, and if you did happen to come across one that appeared to be nice, not one ingredient that was given had you in your house, and another had to be tried, of which, perhaps, you had all or some of the materials necessary at hand; and, oh, the vile compound! it was useless. And then the climax—the bread-making. When you discovered that you had a "cannon ball" in possession, rather than so much of the "staff of life," what ut-

ter prostration took hold of you! But kind neighbours came along with recipes which they had tried and proved both simple and good; and then house-keeping seemed easy.

A few years ago in Ottawa it was very difficult to get good servants: ladies, wives and daughters who were old enough had to turn their attention to domestic matters. One member of a family would take a department, in which she would try to perfect herself: and so on with the others, each taking a branch in which she acquired a pre-eminence. And now many families are not afraid, when they are minus a servant, to attend to work which before they were unable to do.

Every household work has generally a page or pages devoted to etiquette: etiquette for ladies, etiquette for gentlemen, etiquette for breakfasts, luncheons, dinners, suppers, &c. But as this is a work written especially for the benefit of a church, we shall, perhaps, be pardoned if we only touch on etiquette for Christian men and women. The Christian woman who shows in her daily life the fruits of the spirit which St. Paul so carefully enumerates, is to all intents and purposes the true lady; for society, as well as Christianity, requires love, joy, peace, long-suffering, gentleness, goodness, and all things that are lovely; and the intellect and the heart are both involved in the making of a gentleman. To those who go to the same church, who sit down with us at the same communion table, and whom we meet Sabbath after Sabbath, we should show unfailing courtesy of manner, and do them a kindness



A MORTIMER LITH OTTAWA

THE HOME COTTAGE.

when we can. And to those belonging to other churches we should show good-will and pleasantness, feeling that though we may be divided here, we shall *all wish* to meet at last "Beyond the river."

We will take, as a *model* of a pleasant home, a cottage consisting of a kitchen, dining room, parlour, bed-rooms, &c., presided over by a mistress who is ably assisted by one general servant, and speak of each division separately.

In such books a list of kitchen-ware and necessary utensils is usually given, but we shall not thus encroach upon the limits of the ECONOMIST, as we are satisfied that even the poorest can procure the needful vessels in which to cook, if they can only find directions within their available means. These the ECONOMIST professes to furnish.

To those kind friends who have so generously assisted us by their contributions and subscriptions, we tender our grateful thanks, and trust that this book may be of use to many.

NOTE.—Since these pages were written, Bank Street Church has, by a wicked act of incendiarism, been devastated, and its interior defaced. There is now more need than ever that the sale of this book should be very general.

THE KITCHEN.

"THE KITCHEN."

A KITCHEN should be light and cheerful, What is so pleasant a sight as a bright, and well-kept kitchen! It is delightful to visit such an one and see the bright dressers, polished stove, clean floor, and orderly and neat tables. It seems to us, that, after all, there is a good deal of happines to be found in it, when one has to make her living as a servant, if she would try to excel in all points necessary to make a capable and efficient maid, whom her employers find so essential to their comfort that they would not like to part with her.

We do find such girls occasionally, but not very often. Perhaps it is the fault of the employers that they are not more frequently met with.

The chief complaint urged against this class of servants is, that they are slovenly in their habits, and execute no portion of their work well. How can it be otherwise? A general servant is at the beck and call of every one, and is required at any moment either to run on an errand, cook a meal, answer a bell, or wait at table. All these occupations disturb her from the usual routine of house-cleaning, and are more serious interruptions than thoughtless employers are willing to believe. If in families where only one servant is kept, the daughters were required to render regular assistance in house-hold work, the case would be different; the latter would be in training to become the mistresses of homes, and the servant would not be the domestic slave she is in reality, when required

to toil throughout the day without help. Where only one servant is kept, and no assistance given, there can be little choice of work. The servant must do what she can when she can; and what she cannot do she must leave undone. But, when her employers, by a well-considered plan of work, assist in household labours of the lighter kind, there need be no difficulty in one servant getting through as much work comfortably to herself, as most families require, and here it would be well to remark that it is in doing these things which a mistress or a daughter may best do for themselves, that a servant's time is lost. In washing china, glass, dusting and arranging furniture, books, ornaments, &c., a servant of all work spends the most valuable hours of the day, and even when the work is done, the rooms have not that well-ordered appearance which is evident to the most casual observer, when a lady has assisted in it. Only those servants who have a character for being thoroughly cleanly and industrious, should be engaged. Such an one will rise early in the morning and get the "dirty work" done before the family are down. By dirty work is meant sweeping the kitchen, cleaning the grates, lighting fires, sifting cinders, filling coal-scuttles, and cleaning knives and boots. If gentlemen require their boots early in the morning, and have them off late at night, they can hardly expect to have them ready and well polished unless two pairs are kept in use. This necessary portion of the work being finished, the servant should change the dress she has worn and put on a tidy one for bringing in breakfast, sweeping rooms, making beds, &c. Where no such rules are enforced, the dirty work is in hand all day, and the servant's appearance betokens the hopeless muddle in which she lives. "The chief points for a mistress to enforce in her kitchen are cleanliness and strict economy. It is her duty to see that her servant has every thing proper for her use. Having done so, she should be as careful of her household utensils and linen as she is of her parlour furniture. A

thoughtful mistress will be careful not to impose any labour which would be liable to soil the afternoon dress. Least of all would a considerate employer begrudge the few hours of leisure a servant might have acquired a right to enjoy, by diligent working. The habit many ladies have of filling in all the servant's spare time has been productive of the slovenly appearance and dawdling ways of women of the General Servant class. They, like their employer, require rest at the day's close; time to read, time to write to their friends, and time to mend and make their clothes."

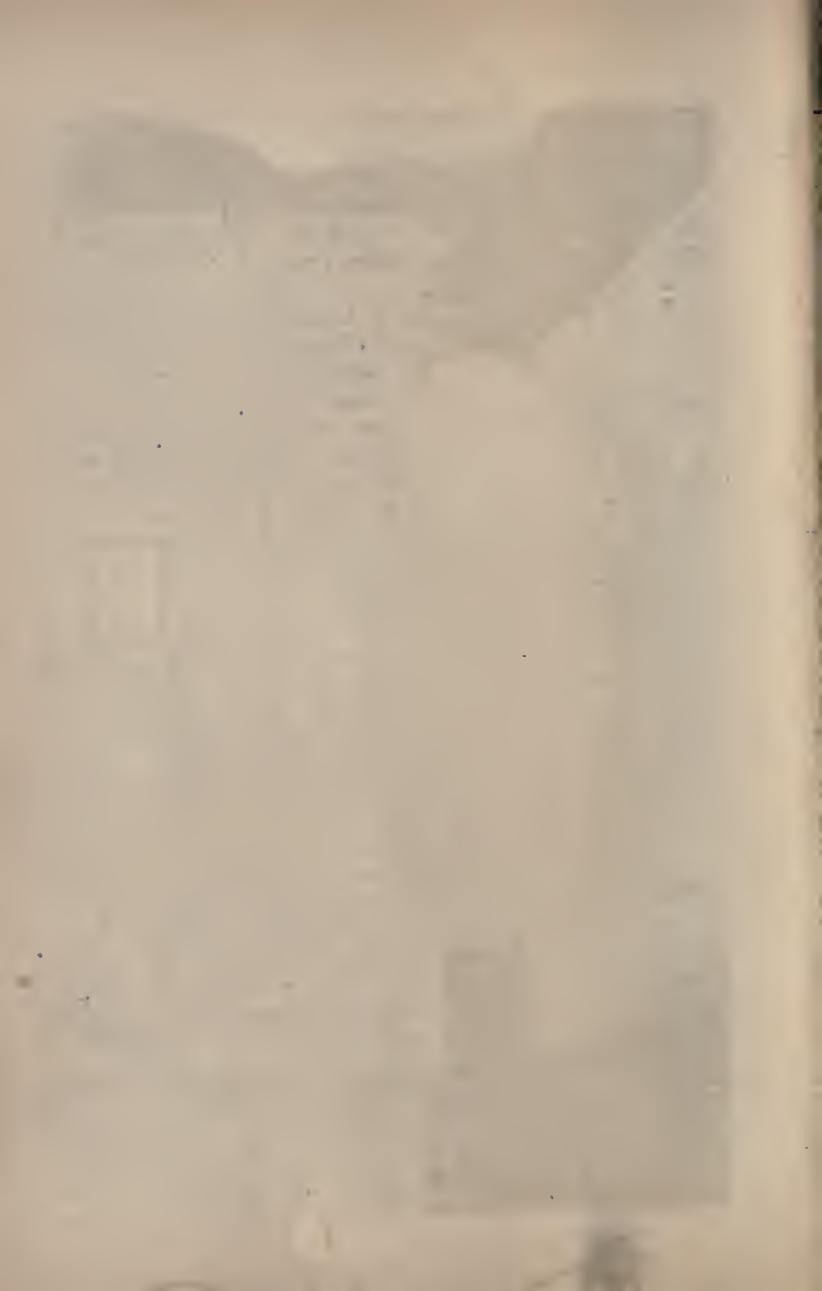
Let me appeal to this class of our fellow-beings, to give more attention to cleanliness and habits of order, to have a place for everything, and keep everything in its place; then shall they be more respected, and obtain the best positions in their station in life; and "Kitchen" and the fairy who sways supremely there, shall be synonymous with all that is pure, clean, cheerful and bright.

"THE DINING-ROOM."

THE name seems common-place, but what hosts of memories are called forth by the sound of the name "The Dining-room."

Imagination paints and early recollections cluster round a dining, which was also the living room of a family. Two light cheerful windows overlooked a lovely garden, and the "blue waters" of the Lake Ontario. In one of the windows stood the flower-stand, on which, nourished by the light which came from that bright window, were the pure Calla lily, the blooming hydrangea, the delicate heliotrope, and the much-loved mignonette. Among their leaves roved at will two sweet little pet canaries, whose throats warbled melodious notes, wafting one away to "regions beyond." The old-fashioned mantel on which were sea-shells, telling wonderful stories to childish ears. In winter the large "box-stove" diffusing grateful warmth and comfort in the room. In a recess, in which it just fitted, stood the mahogany sideboard, on the top of which rested the Bible, which was brought down for family worship, morning and evening, with scarcely an omission for years. The long sofa, before which stood the dining-room table, on which the cloth was laid, and meals served there three times a day; and around which, father, mother, and eight children—merry sisters and stalwart brothers—sat year after year. Here wit sparkled, cheerfulness reigned, mirth abounded; friends came and went, and *now* that the home is broken up, those brothers and sis-

THE DINING ROOM.

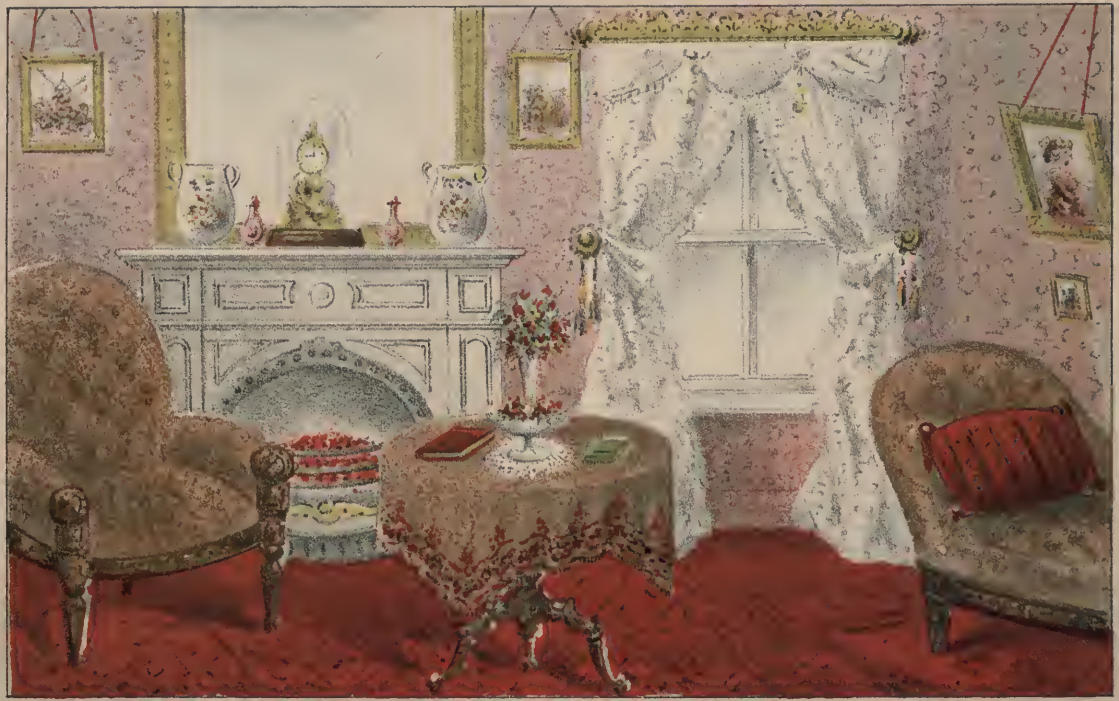


ters scattered (one parent and one sister gone to the "better land"), memory carries us back to that dining-room which ever had and will ever have a hallowed place in our childhood's reminiscences, and in the inmost recesses of our hearts.

There is hardly anything in house-keeping, that more surely promotes the comfort of a family and ensures comfort and respectability than a well-set family table. It should be covered with a cloth clean and neat; the various dishes of food should be arranged with an eye to symmetry; it is so much pleasure to even an uncultivated eye to see things look nicely, that it is worth the trouble; and, besides, the exercise of taste and care is economical. These are small matters, you will perhaps say, but it is by such things a person is judged. Then why not cultivate such tastes as are most agreeable to others. Domestic arrangements belonging entirely to the mistress, the table, of course, is entitled to a large share of her attention. Taste and judgment are very requisite here, because a good and respectable meal depends on the neatness and cleanliness with which the whole is served up. Breakfast —say at eight o'clock—the family assemble. In summer, fruits are in season and may be partaken of first, then porridge; after which any dish or dishes of meat, eggs, &c., that may be prepared, can be put on the table, with vegetables or potatoes, fried or baked, and the beverages may be coffee, tea, chocolate, cocoa, and kaoka. Certainly the fare partaken of varies with the means of the family, but the very poorest in this country can follow the same course and keep a "table" at which H. R. H. OUR Princess might sit down, if they would only practise thorough cleanliness, use plenty of soap and water, and keep themselves and their children in a more presentable state than they have yet done.

Dinner at one o'clock.—Soup, first course; fish; then meat and vegetables; next, the pudding course, &c., after which comes the fruit dessert, apples, nuts, &c.,

But, for people who keep these early hours, the best meal of the day is the six o'clock tea. The good, generous meal for which we like to have something *nice* for the principal dish; it may be a tender sirloin steak, fricasseed oysters, smoking hot sweet-breads, or best of all, a splendid Finnon haddie, done to the turn, with nice gravy. After all, there is nothing like our good Canadian Cookery. It may be very nice when we travel to find hotels, like the "United Hotel," St. James's Square, London; "Hotel de Lille et d'Albion," Paris; "Revere House," Boston; "Fifth Avenue Hotel," New York; but give us for comfort and health, the delicious "Home Cookery" to which we turn when every other becomes insipid to our taste.



A. MOFFIMER LITH. OTTAWA

THE PARLOR.

"THE PARLOUR."

THIS is a very useful as well as an ornamental room. Here the elegant trifles and the cherished mementoes of friends find a place, and if is always in order to receive callers and entertain friends.

The Parlour of the "Home Cottage" is recalled to memory as a very pleasant room.

In it friends met year after year. Many pleasant evening parties passed the "sweet hours away."

In this apartment lovers trysted, and more than one bride crossed the threshold to enter on the arena of married life. Bridegrooms brought their brides to the paternal roof, to be received in that cheerful parlour. In it a sick mother spent many years in the latter end of her life, and it is endeared to the remembrances of many, because of these fond and tender recollections. There is a species of parlour magic in which we should all indulge; viz., the magic of cultivating a sunny temper. This makes a perpetual summer within—be the weather what it may without. It makes a long day short; a dull day bright, They that have this sunny temper are certainly a blessing to themselves as well as to all around them. No sorrow can keep this sunny temperament long in wretchedness, however deeply felt. This sweet temper will try to make the best of everything by endeavouring to soothe, to comfort, to charm.

Opposed to this sweet temper, is BAD TEMPER. which some people think is allied to insanity. Says the *Popu-*

lar Science Monthly: "Passionate people—the hasty kind—who flare up in a blaze, like fire to tow, or a coal to powder, without taking time to enquire whether there is any ground for such a pyrotechnic display, and then get more furious when they find out there was no cause for their fiery feats, may learn a useful as well as a serious lesson from an item in Dr. Blanchard's report of the King's County Lunatic Asylum, that three men and three women became insane by uncontrollable temper.

We all feel a sympathy for one who has become demented from loss of kindred, from disappointment, and from a hard lot in life; but we can have no such feeling for quarrelsome, ill-natured, fretful, fault-finding, complaining, grumbling creatures, the greater part of whose every-day life tends to make those whose calamity it is to be bound to them, as miserable as themselves. Bad temper is a crime, and like other crimes, is ordained in the course of nature to meet sooner or later its merited reward. Other vile passions may have some points of extenuation, the pleasure for example which may attend their indulgence, but ill-nature—that is a fretful, fault-finding spirit, in its origin, action, and end, has no extenuating quality; and in the application of the old principle, with what measure ye mete, it shall be measured to you again, will find a most pitiable end.

Therefore with all the power that has been given you. strive and strive for life, to mortify this deed of the flesh. Watch hourly, watch every moment against the indulgence of a hasty temper, as being offensive to yourself, and contemptible in the eyes of your fellowman—contemptible, because for the person who possesses it, and knows it, yet indulges in it, and makes no effective efforts to restrain it, no human being can have any abiding attachment or respect, founded as it is in low morals, or low intellect, or both.

Let us then cultivate the magic charm which creates so much pleasure for others, and gives to ourselves "PEACE."

Our Cottage Home is to be presided over by a mistress who neglects nothing, who regulates and superintends her household concerns with care and taste, and who is a good manager without an ostentatious display of management; elegantly dressed without being a slave to dress; accomplished and well read, and yet able to keep her house in order.

If a mistress has good health, plenty of time, and much patience, the best way to ensure comfort in her home is to train her servant herself. She must consider the girl as her pupil, and make her strictly amenable to rules, from which no departure should be permitted. Her work must be arranged, every duty being performed in regular order.

In the intercourse of "Domestic Life," both mistress and maids have to "Bear and Forbear."

Good temper in a wife, mother, and mistress is indeed indispensable. The foundation of a happy home rests undoubtedly with the heads of a family. They can surround their hearths with an atmosphere of moral purity, gentleness, truth, and love, and their children will naturally imbibe the same, and the result will be characters in harmony with such a home. Great is the influence of brothers and sisters, and very responsible are they for influencing the minds of each other. How often we wish that we could live our lives over again! How differently we would act in the Home Circle! We would be more ready with the "soft answer" and forbearing love, which constitute its happiness, and the small still sweet courtesies of love which make Home happy. "Oh! how good and how pleasant it is for brethren to dwell together in unity." Domestic Economy should be practised by persons of limited incomes. "Never forget to have a penny," taught Franklin, "when all thy expenses are paid, then shalt thou reach the point of happiness, and independence shall be thy shield and buckler, thy helmet and crown, then shall thy soul walk uprightly."

To preserve a house in the best possible order, to have a knowledge of making up necessary linen, &c., and to be learned in divers processes of cookery, are essential in order to have a pleasant home, and we should remember that, "Knowledge is Power" only when it fits us for the station in which we find ourselves placed. In every home there should always be a pleasant welcome for friends. In no home is there perfect happiness, we shall have to look to our "Heavenly Home" for that; but, be assured, we can do much, to make our earthly habitations glow with comfort, peace, and joy.

THE BEDROOM.

"THE BEDROOMS."

THESE should be light, airy apartments; if simply furnished, so much the better.

Who does not know, in a large family, the value of a nice bedroom? A room to which you can retire in moments of leisure: for seclusion; for study, and for obtaining rest. Even half-an-hour's rest, in such a room is grateful to one engaged in teaching, or any other wearying employment.

How often has the young aspiring poet breathed forth poetical effusions of no common merit in his "*room?*" And the first compositions which in their results often lead to authorship.

Often indeed, have the first dawnings of genius in one who afterwards became, perhaps renowned as a painter, begun in a bedroom.

These rooms then hold an important place in a "Cottage Home," and should be kept thoroughly clean, orderly and neat. The servant's bedroom, we would just notice here, as being in general very badly kept. How is it, that this class have such an aversion to cleanliness? Some ladies, from motives of delicacy, feeling that every person's room is their own, do not often visit their servant's room, and how are they rewarded? If on some exceptional occasion, they may be obliged to go to them, words would fail to describe the confusion and filth they often find there. Any girls who value their girlhood, their mo-

desty, their future lives, as wives and mothers, will shun such habits, and if they have not time during the day, they will take an hour from their morning slumbers, to keep their room as it should be kept. "Home," what a world of interest is crowded into that talismanic word. What holy memories and soul-inspiring associations surround that sacred shrine. "Our Childhood's Happy Home." What a beautiful sentiment that is "There is no place like Home." If we would wish to have our children revere their homes; honour their parents; love their brothers and sisters; and live in unity with their fellow-beings: we must make our homes what they should be, models of Godliness and Cleanliness.

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CHAPTER I.

COFFEE, TEA, CHOCOLATE, COCOA AND KAOKA

IT is allowed that coffee promotes digestion, and exhilarates the animal spirits; besides which various other qualities are ascribed to it, such as dispelling flatulency, removing dizziness of the head, attenuating viscid humours, increasing the circulation of the blood, and consequently perspiration; but if drank too strong, it affects the nerves, occasions watchfulness, and tremor of the hands; though in some phlegmatic constitutions it is apt to produce sleep. Indeed, it is to persons of that habit that coffee is well accommodated; for to people of a thin and dry habit of body it seems to be injurious. Turkey coffee is greatly preferable in flavour to that of the West Indies. Drank, only in the quantity of one dish, after dinner, to promote digestion, it answers best without either sugar or milk; but if taken at other times, it should have both, or in place of the latter, rather cream, which not only improves the beverage, but tends to mitigate the effects of coffee upon the nerves.

COFFEE.

Burn the coffee of a deep brown colour, without being black; a sheet-iron burner is best, however an iron skillet or saucepan may also be used. For six cups of coffee measure six cups full of water which put into a coffee-pot, and set on the fire; when the water boils, put in a little isinglass and six heaped dessert spoonsful of powdered coffee; stir it continually, and take it off the fire two or

three times to stay the boiling; lastly take it off, put to it a cup of cold water, and leave it to settle for half an hour; draw it off clear, and warm it up without boiling, in order to serve it hot.

COFFEE AND MILK.

This is merely very strong coffee added to a large proportion of good hot milk; about six tablespoonsful of strong coffee being quite sufficient for a breakfastcupful of milk, of the essence which answers admirably for coffee and milk so much would not be required. A little cream mixed with the milk, if the latter cannot be depended on for richness, improves the taste of the coffee as also the richness of the beverage. Six tablespoonsful of strong coffee or two tablespoonsful of the essence to a breakfastcupful of milk.

TO MAKE ESSENCE OF COFFEE.

Ingredients.—To every quarter of a pound of ground coffee allow one small teaspoonful of powdered chickory, three small teacupsful or one pint of water. Mode, let the coffee be freshly ground, and, if possible, freshly roasted; put it into a filter with the chickory, and pour *slowly* over it the above proportion of boiling water. When it has all filtered through, warm the coffee sufficiently to bring it to the simmering point, but do not allow it to boil; then filter it a second time, put it into a clean and dry bottle, cork it well, and it will remain good for several days. Two tablespoonsful of this essence are quite sufficient for a breakfastcupful of hot milk. This essence will be found useful for those persons who have to rise extremely early and having only the milk to make boiling, is very easily and quickly prepared. When the essence is bottled, pour another three teacupsful of boiling water slowly on the grounds, which when filtered through will be a very weak coffee. The next time there is essence to be prepared, make this weak coffee boiling, and pour it on the ground

coffee instead of plain water, by this means a better coffee may be obtained. Never throw away the grounds without having made use of them in this manner; and always cork the bottle well that contains this preparation, until the day that it is wanted for making the fresh essence. To be filtered once, then brought to the boiling point and filtered again. Allow two tablespoonsful for a breakfast-cupful of good milk.

TO MAKE COFFEE.

Soyer.

Put 2 ozs. of ground coffee into a stewpan, which set upon the fire, stirring the powder round with a spoon until quite hot, then pour over a pot of boiling water, cover over closely for five minutes, when pass it through a cloth, warm and serve.

COFFEE, FRENCH FASHION.

Soyer.

To a pint of coffee made as before directed, add a pint of boiling milk, warm both together, until nearly boiling, and serve.

HOW TO MAKE SUPERIOR COFFEE.

Mrs. Kennedy, Owen Sound.

One tablespoonful of coffee, quarter of an egg, mix well in two teaspoonsful of cold water, add one pint of boiling water, boil fifteen or twenty minutes.

MODE OF MAKING COFFEE.

Mrs. Thos. McKay.

Three tablespoonsful of fresh ground coffee to every pint of water. Put the coffee into a basin and break into it an egg—yolk, white, shell and all; mix well with a spoon, and pour on the water boiling. Put into the coffee-

pot; let it boil up and break three times, and then put the coffee-pot on an iron stand on the back of the stove until wanted.

VIENNA COFFEE.

Home Messenger Book.

With very little extra trouble morning coffee can be greatly improved. Beat the white of an egg to a stiff froth; mix with an equal quantity of whipped cream, and use in coffee instead of cream; put in cream first, then coffee, and lastly this mixture. Some body try it and let me know if they don't find Vienna Coffee a great improvement on the plain Yankee.

CHOCOLATE.

French Domestic Cookery.

Chocolate should be boiled in water, if you wish to retain its original flavour. Do not grate it, but cut the quantity for each cup into three or four pieces. To an ounce of chocolate put one ounce and a half of boiling water; boil it over a brisk fire, and reduce it to a third; put this third into good cream, but do not boil it again. It is useless to stir it more than three or four times during the boiling. Chocolates which contain any farina and much sugar, are heavy and unwholesome.

MAKING COFFEE.

The roasted berries should not be ground until a few minutes before you wish to make the liquid coffee. The coffee-pot should be heated previously to putting in the coffee, which may be done by means of boiling water, The common custom of boiling coffee is unnecessary, as all the flavour is extracted by boiling hot water. To clarify the coffee add a shred of isinglass, a small piece of fish-skin or a spoonful of the white of an egg.

COFFEE.

Coffee, as commonly prepared by persons unacquainted with its nature, is a decoction, and is boiled for some time, under the mistaken notion that the strength is not extracted unless it is boiled; but the fact is the reverse. The fine aromatic oil, which produces the flavour and strength of the coffee, is dispelled and lost by boiling, and a mucilage is extracted at the same time which makes it flat and weak. The best modes are to pour boiling water through the strainer, which is found to extract nearly all the strength, or to pour boiling water upon it and set it upon the fire not to exceed ten minutes. As a medicine strong coffee is a powerful stimulant and cordial, and in paroxysms of the asthma it is one of the very best remedies; but it should be made very strong and with almost as much coffee as water. In faintness or exhaustion from labour and fatigue, and from sickness, coffee is one of the most cordial restoratives. There are coffee machines in which the water is boiled, and the steam penetrates the coffee and extracts to a great degree the fine aroma. Immediately afterwards the boiling water is poured over it, and thus the best coffee is made. In Europe coffee is generally roasted in a cylinder, but in Asia open pans or tin plates are used, and every bean is picked out, when it has reached the right degree of brownness.

BOYS' COFFEE.

Crumb bread or dry toast into a bowl; put on plenty of sugar or molasses; put in one half milk and one half boiling water; to be eaten with a spoon, or drank if preferred.

KAOKA COFFEE.

Mrs. Ritchie.

Place in any ordinary coffee-pot, pan or saucepan, about the same quantity of *Kaoka* as would be used of coffee

in making coffee. Then pour on it the same proportion of boiling water. Set it on the stove and let it boil fifteen or twenty minutes or more; while boiling, add one tea-cup of liquid coffee. Then remove from the stove and let it settle. Cream or boiled milk and sugar to be used with it to suit the taste. It will be found to be improved by long simmering on the stove, but must not be poured out until it has stood awhile, off the stove, to settle.

COFFEE.

French Domestic Cookery.

Burn the coffee of a fine, deep brown colour, without being black; a sheet-iron burner is best; however, an iron skillet or saucepan may also be used. For six cups of coffee, measure six full cups of water, which put into a coffee-pot, and set on the fire. When the water boils, put in a little isinglass and six heaped dessertspoonsful of powdered coffee; stir it continually, and take it off the fire two or three times to stay the boiling. Lastly, take it off, put to it a cup of cold water and leave it to settle for half an hour; draw it off clear, and warm it up without boiling, in order to serve it hot. To serve it with cream or milk, put half a cup of coffee more for each cup of water. While the coffee is settling, boil the milk, and then put to it the quantity of coffee and water, according to your taste.

COFFEE.

Miss Beecher's Domestic Receipt Book.

Mocha and old Java are the best, and time improves all kinds, dry it a long time before roasting. Roast it quickly, stirring constantly, or it will taste raw and bitter. When roasted, put in a bit of butter the size of a chestnut. Keep it shut up close, or it loses its strength and flavour. Never grind it till you want to use it, as it loses flavour by standing. To prepare it, put two great spoonsful to

each pint of water; mix it with the white, yolk and shell of an egg; pour on hot but not boiling water; and boil it not over ten minutes. Take it off, pour in half a teacup of cold water, and in five minutes pour it off without shaking. When eggs are scarce, clear with fish skin. Boiled milk improves both tea and coffee, but must be boiled separately.

TEAS.

Home Messenger Book.

Tea is a most refreshing beverage, and every one in this country is accustomed to drink it, from the inmates of the hospitals to dwellers in comfortable homes, or in richly furnished ones, where

> "The bubbling and loud hissing urn
> Sends up a steamy column; and the cups
> That cheer, but not inebriate, wait on each."

Tea is made variously as the taste of people require.—Black, Green, Japan and English Breakfast, all require different methods. For Green or Japan tea, scald the teapot, and allow from one-half to one teaspoonful for each person, as the strength of the herb may indicate. Pour over this one half-a-cup of boiling water, steep in a hot place (but do not let it boil) ten minutes, then turn in water at a keen boil, in proportion—one quart to ever three persons.

ENGLISH BREAKFAST OR OOLONG.

Take two teaspoonsful for three persons, and proceed as above, only letting the tea boil for ten minutes.

BLACK TEA.

Black tea is much more suitable than green for sick persons, as it does not affect the nerves. Put a teaspoonful in a pot that will hold about two cups, and pour boiling water upon it. Let it set by the fire to draw for five or ten minutes.

TEAS.

Mrs. Thos. McKay.

To mix tea—Take of the best black tea one pound, and quarter-pound of the best gunpowder, mix together thoroughly. Take a small coffee-cup, about three-quarters full, for an ordinary sized teapot, have your teapot soaking for five or ten minutes with boiling water, when tea is ready pour out the water and put in the tea, and pour on it a small cupful of boiling water, let it stand for five minutes, and then fill up the teapot with boiling water and take it into table.

AN EXCELLENT SUBSTITUTE FOR MILK OR CREAM IN TEA OR COFFEE.

Allow one new laid egg to every large breakfast-cup of tea or coffee, beat up the whole of the egg in a basin, put it into a cup and pour over it the tea or coffee very hot. These should be added very gradually, and stirred all the time to prevent the egg from curdling. In point of nourishment both these beverages are much improved by this addition. Allow one egg to every large breakfast-cupful of tea or coffee.

TO MAKE A CUP OF GOOD TEA.

Three teaspoonsful of tea to a pint of water, pour on the boiling hot water, and let the tea steep ten minutes.

THE USE OF TEA.

Dr. Adam Smith, in a paper read before the London Society of Arts, recommends the use of tea in the following cases:—After a full meal, when the system is oppressed, for the corpulent and the old, for hot climates, and especially for those who, living there, eat freely, or drink milk or alcohol, in cases of suspended animation, for soldiers and others marching in hot climates; for then, by

promoting evaporation and cooling the body, it prevents in a degree the effects of too much food, as of too great heat.

TO MAKE TEA.

Cookery for Invalids.

Put freshly drawn cold water into the kettle, and the moment it boils make the tea. If the water continues in ebullition for half a minute after reaching the boiling point its character becomes changed, and it is rendered unfit for tea-making. Rinse an earthenware teapot with boiling water—it should not be too large for the quantity of liquid required—and put into it rather less than a quarter ounce of tea,—or in measure—two large teaspoonsful of tea, and pour on it somewhat slowly, half-a-pint of boiling water, cover the pot with a cozey, and allow the tea to stand exactly five minutes, with a silver teaspoon stir it up, let it stand five or six minutes to settle, and having put sugar into the cup, pour it out, and add cream, milk or lemon-juice as required. It is seldom that carbonate of soda is requisite to bring out the qualities of really fine tea, though it may be advantageously employed in small quantities for inferior kinds of tea, and in places where the water is very hard.

CHOCOLATE.

Chocolate or roasted cocoa is frequently used as a nutritive and agreeable diluent, particularly at breakfast, being made into an emulsion with sugar and milk. It is difficult of digestion, and frequently disagrees with those who have delicate digestive organs, although instances occasionally occur where it is more suitable than either tea or coffee. The roasted shell is also employed in the manufacture of a similar beverage which has a pleasant flavour, but is slightly astringent.

CHOCOLATE.

Chocolate should be boiled in water, if you wish to retain its original flavour. Do not grate it, but cut the quantity for each cup, into three or four pieces. To an ounce of chocolate put one ounce and a half of boiling water, boil it over a brisk fire and reduce it to a third; put this third into good cream but do not boil it again. It is useless to stir it more than two or three times during the boiling. Chocolates which contain any farina and much sugar, are heavy and unwholesome.

GERMAN CHOCOLATE.

For six persons, two cakes of German sweet chocolate; when grated, put with it the yolks of two eggs, and water enough to mix well together, put it in the chocolate boiler with one half pint of hot water, taking care to stir well. After boiling five minutes add one quart of boiling milk, and then add the whites of the two eggs, beaten to a stiff froth, stirring all the while. It must be sent to the table as soon as possible after the whites of the eggs are put in. Put two tablespoonsful of sugar in while boiling.

CHOCOLATE.

Have one quart of good milk boiling, grate a piece of chocolate three inches square, mix it with a little cold milk, then stir it gradually into the boiling milk, boil half an hour.

TO MAKE CHOCOLATE.

Allow half an ounce of chocolate to each person, to every ounce allow half a pint of water, half a pint of milk, make the milk and water hot, scrape the chocolate into it and stir the mixture constantly and quickly until the chocolate is dissolved; bring it to the boiling point, stir it well and serve directly with white sugar. Chocolate prepared within a mill is made by putting in the scraped chocolate,

pouring over it the boiling milk and water, and milling it over the fire until hot and frothy. Allow half a cake of chocolate to each person.

CHOCOLATE.

Four heaping tablespoonsful of grated chocolate, one of sugar, and wet with one of boiling water, rub this smooth, then stir into it one pint of boiling water, then add one pint of boiling milk, let this boil three minutes. It is greatly improved by milling while boiling with a Dover egg-beater. If desired sweet add to the boiling milk one heaping tablespoonful of sugar. A dainty addition is two tablespoonsful of whipped cream that has been sweetened and flavoured with vanilla laid on the top of each cup.

COCOA.

Cocoa, or Coco, is a name applied to a preparation rather extensively used, and is said to be manufactured from the seed coats of the cocoanut mixed with the kernel, or by grinding the roasted nuts without the removal of the shell. It is more astringent than chocolate, but in other respects is similar in properties.

COCOA.

Soyer.

Put a teaspoonful and a half of cannistered cocoa into a cup, which fill by degrees with boiling milk, stir it until dissolved when it is ready to serve, sugar separately.

CHAPTER II.

SOUPS.

THE delicate and proper blending of savours is the chief art of good soup-making. Be sure and skim the grease off the soup when it first boils, or it will not become clear. Throw in a little salt to bring up the scum. Remove all the grease.

Soup is wholesome. The London *Food Journal* says: "Physiologically, soup has great value for those who hurry to and from their meals, as it allows an interval of comparative rest to the fainting stomach before the more substantial beef and mutton is attacked, rest before solid food being as important as rest after it. Let a hungry and weary merchant plunge boldly into roast beef, and what is the result? The defeat is often as precipitate as was the attack. When the body is weary the stomach must be identified with it, and cannot therefore stand the shock of some ill-masticated, half-pound weight of beef. But if a small plateful of light soup be gently insinuated into the system, nourishment will soon be introduced, and strength will follow to receive more substantial material."

COCK A LEEKIE SOUP.

Mrs. Brough, Ottawa.

Two pounds or more of veal, cut it into pieces, like the flesh from the breast of a fowl, and put them in the pan with a quarter of a pound of butter, the same of lean bacon, three cloves, two onions sliced, two teaspoonsful of salt,

one of sugar, half a teaspoonful of pepper, a gill of water, set it on the fire, turn it over until it forms a white glazing at the bottom, add to it five pints of water; simmer half an hour, pass through a sieve; save all the best pieces of the veal. Take two pounds of leeks, free them from the top green part, and blanch them for ten minutes in a gallon of water and drain them; then boil the stock and half of the leeks together, till almost in a pulp, then add the other half of the leeks, and the meat. Simmer half an hour and serve.

TO MAKE GOOD BROWN SOUP.

Mrs. Brough, Ottawa.

Get two large shanks, chop both shanks in three pieces, put them in an iron pot with four carrots, two turnips, three large sized onions, with the skin on, as it adds to the colour, a bunch of parsley, one tablespoonful of salt, two teaspoonsful of pepper, two gallons of water. Boil for two days, then strain and when cold take off all the fat and the soup will be a nice rich brown and a very thick jelly, which you can cut with a knife. Keep adding to the water as the soup boils down. In the winter this soup will keep for a long time, and is most excellent for invalids. Serve with toast cut in dice and put in the tureen, and the soup poured over, it is very good; for a change, put one pint bottle of tomatoes to one quart of soup. For another change, you may put macaroni.

HODGE PODGE.

Mrs. Brough, Ottawa.

Cut two pounds of fresh scrag of mutton into small pieces, which put into a stew pan, with three quarts of cold water and a teaspoonful of salt, one of sugar, half a one of pepper, set it on the fire. When it comes to a boil, place on the side of the stove to simmer for one hour. Keep it skimmed. Wash a large carrot, two turnips, two onions, and

six small cabbage-lettuces, cut them up and place in the pot and boil till done. A pint of green peas, and a carrot grated is an improvement.

PEA SOUP.

Mrs. James Cunningham, Ottawa.

One quart of split peas, boiled in three quarts of water until quite soft. Then drain it through a colander. Toast a slice of bread and cut it up into small pieces, and fry the same until quite brown in a greased pan, add this to the soup with a quarter pound of butter, and pepper and salt to taste.

BEAN SOUP.

Mrs. James Cunningham, Ottawa.

One quart small white beans, boiled until quite soft in water; add two quarts of milk and four onions well fried in butter, then add a lump of butter with pepper and salt.

VEGETABLE SOUP.

Mrs. James Cunningham, Ottawa.

Make a strong stock, and to this add chopped onions, turnips, carrots, celery and a small cup of pearl barley, pepper and salt to taste. Boil four hours slowly.

TURKISH SOUP.

Mrs. Paul Campbell, Toronto.

One quart of white stock, half a teacupful of white rice. The yolks of two eggs, one tablespoonful of cream, half a tablespoonful of salt, and an equal amount of pepper. In preparing this soup, boil first the rice in the stock for twenty minutes. At the end of this time, pass the whole through a wire sieve, rubbing such of the rice as may stick through with a wooden spoon, then stir it

thoroughly to beat out such lumps as the rice may have formed, and return all to the saucepan. The yolks of the eggs, cream, pepper, and salt, must now be well beaten together, and added to the stock and rice, and the whole stirred over the fire for two minutes, care being taken to prevent boiling, after the eggs are put in, for reasons already given. This soup should be served very hot.

WHITE STOCK.

Mrs. Paul Campbell, Toronto.

One fowl, two pounds of veal, three quarts cold water, one Bermuda onion, two leeks, one head of celery, two cloves, half a tablespoonful of salt, one teaspoonful of whole white pepper. The veal and fowl must first be put into a large saucepan and covered with water, when it should be brought quickly to a boiling point, that the scum may rise to be removed, when this is done the salt must be thrown in after which it must be skimmed again and the vegetables thrown in, the cloves and pepper also, and then the whole left to simmer slowly three hours. At the end of this time, it should be strained through a clean towel and allowed to cool.

PEA SOUP.

Miss Douglas, Kingston.

Cold roast beef bones boiled until all the strength is out. Put in some chopped unions. Mix three heaping tablespoonsful of pease brose in cold water. Pour this in the pot, and let it just boil up for a short time.

FISH SOUP.

Miss Elliott, Guelph.

All fish soups should be made with milk, if unskimmed so much the better, using no water whatever. Cut

off their heads, tails and fins, and remove the skin, and the backbone and cut the fish into pieces. To each pound of fish allow a quart of rich milk. Put into the soup-pot some pieces of cold boiled ham. No salt will then be required, but season with cayenne pepper, and a few blades of mace and some grated nutmeg, add a bunch of sweet marjoram, the leaves stripped from the stalks and chopped. Make some little dumplings of flour and butter and put them in when the soup is about half done. Half an hour's steady boiling will be sufficient. Serve up in the tureen, the pieces of fish and ham, also, some toast cut in dice.

LOBSTER SOUP.

Miss Elliott, Guelph.

Take two or three fine fresh lobsters (the middle sized are the best). Heat a large pot of water, throwing in a large handful of salt. When it is boiling hard, put in the lobsters, head foremost, that they may die immediately. They will require at least half an hour's fast boiling; if large, three-quarters. When done, take them out, wipe off the scum that has collected on the shell, and drain the lobster. First, break off the large claws and crack them, then split the body and extract all the white meat, and the red coral, nothing else, and cut it into small pieces. Mash the coral into smooth bits with the back of the spoon, mixing with it plenty of sweet oil; and gradually adding to it the bits of chopped lobster. Put into a clear soup-pot two quarts of good milk, and thicken it with half a dozen butter biscuits, pounded fine, or the grated crumbs of two or three small rolls, and stir in a quarter of a pound of fresh butter made into a paste, with two spoonsful of flour. Put in the chopped lobster, seasoned with nutmeg, a few blades of mace powdered, and a little cayenne. Let all boil together slowly for half an hour, keeping it closely covered. Towards the last, stir in two beaten eggs, Lay some very small biscuits, in the bottom of the tureen

and pour the soup upon them. Nasturtium flowers, strewed, at the last, thickly, over the surface of this soup, when in the tureen, are an improvement both to its appearance and flavour.

WHITE SOUP (WITHOUT MEAT).

Book of the Household.

Put two or three quarts of water into a saucepan with the crumb of a small loaf, a bundle of sweet herbs, a few cloves, whole pepper, an ounce or two cut across, and a little salt; cover closely and boil till perfectly smooth. Cut into small pieces some celery, endive and lettuce, the white parts only, boil them, strain off the soup into a clean saucepan, put in the herbs with a good piece of butter and keep stirring until it is melted; then boil it till quite smooth, skim it, soak some French roll nicely rasped in a little of the soup, put it in a tureen, pour the remainder of the soup over and send to table.

GERMAN SOUP.

Boil a knuckle of veal, or any veal bones, and some good stock, then add one or two turnips, according to size; one carrot and some onions, a little lemon, thyme, a very small stick of celery and three or four cloves. Let all boil well, and strain it off for use, thicken it, and add the yolks of six eggs to three quarts of soup, and one gill of thick cream; pepper and salt to taste. A little vermicelli, a little lean ham, and one blade of mace will improve the stock. A most delicious soup.

SWISS SOUP.

Take good broth, say five pints, made from veal or chicken and let it boil; beat up three eggs and add to them three tablespoonsful flour, and one breakfastcupful of milk. Pour this in gradually to the boiling soup through a sieve, add nutmeg, salt and cayenne pepper to taste.

MUTTON BROTH.

The best part for making broth is the chump end of the loin, but it may be made very good from the scrag end of the neck only, which should be stewed gently until it becomes tender, fully two hours or longer if it be large, but not boiled to rags; a few grains of whole pepper, with a couple of fried onions and some turnips should be put along with the meat an hour or two before sending up the broth, which should be strained from the vegetables and chopped parsley and thyme be mixed in it. The turnips should be mashed and served in a separate dish to be eaten with the mutton, with parsley and butter caper sauce. - If meant for persons in health it ought to be strong or it will be insipid. Cooks usually skim it frequently; but if given as a remedy for a severe cold, it is much better not to remove the fat, as it is very healing to the chest.

ANOTHER WAY FOR AN INVALID.

Boil three pounds of the scrag end of a neck of mutton, cut into pieces, in three quarts of water with two turnips and a tablespoonful of pearl barley or rice; let it boil gently for three hours, keeping it cleanly skimmed. Serve with bits of toasted bread.

BEEF BROTH.

It consists in a decoction of beef, leg of veal, an old hen, carrots, turnips, leeks, celery, cloves stuck in a burnt onion, water and salt. This broth must be done gently for three hours so that the water dissolves the mucous part of the meat, and easily separates from the scum. It can be prepared in a Bain Marie, and in this manner is more delicate.

MEAGRE BROTH WITH ROOTS.

Young carrots and turnips, a bunch of each, a quarter of a bunch of leeks, as much onions, two heads of celery, two

cloves, a little salt, very little pepper, in six quarts of water. This broth delights the stomach, but is rather exciting after eating it.

HUNTER'S SOUP.

Cassell's Household Guide.

Three partridges are to be cooked, between slices of bacon, and then allowed to become cold. Now remove the skin from them, and cut each limb into two pieces, and arrange them at the bottom of a tureen; afterwards take what is left of the partridges, and stew it in a sufficient quantity of the soup, then skim and strain the soup, and pour it over the partridges in the tureen.

GLAZE.

Little Dinners.

Take a knuckle of veal with very little meat on, three pounds of shin of beef, a ham bone, or slice of ham, one dozen of onions, a few herbs and two or three cloves or pepper corns.

Let your butcher chop the knuckle of veal into small pieces, cut up the beef and ham, put all into your stock-pot, let the juices draw out slowly, and then reduce as directed for clear gravy soup; when this is done cover the meat with water, and when it has boiled up skim it and let it boil six or eight hours. Strain it first through a colander, then through a fine lawn sieve, let it stand until the next day, take off every particle of fat, then put the glaze into a stew-pan, boil up without the lid, and take off any scum as it rises. Let it boil very fast until it is reduced to a small quantity, and becomes gluey, then pour it into a basin or soup-plate, and it will turn out next day very hard. This is most useful to enrich soups and gravies; indeed soup can be made by pouring boiling water on a little of it. It is always very good for travellers as meat

lozenges. An economical glaze can be made with mutton shanks and any bones you have by you and is very good if carefully made.

BROWN RABBIT SOUP.

Little Dinners.

Cut down into joints, flour and fry lightly, two full-grown rabbits; add to them three small onions, also fried to a clear brown; on these pour gradually seven pints of boiling water; throw in a teaspoonful of salt, clear off the scum with care as it rises, and then put to the soup a faggot of parsley, four not very large carrots, and a small teaspoonful of pepper corns; boil the whole very softly from five hours to five and a half; add more salt if needed; strain off the soup, let it cool sufficiently for the fat to be skimmed clean from it, heat it afresh, and send it to table with sippets of fried bread. Spice with a thickening of flour, browned in the oven, and mixed with a spoonful or two of very good mushroom catsup.

GIBLET SOUP.

Little Dinners.

Giblets should be well washed in warm water two or three times, the bones broken, the neck and gizzards cut into convenient pieces; the head also should be split in two. If goose giblets are used, a couple of sets should be dressed; but if duck giblets are used, four sets will be wanted. A pint of water is to be allowed for each set. Put them into cold water, let them boil up gradually, take off the scum, and when they boil, add some sweet herbs, pepper, salt, mace, &c., and an onion. Let the whole stew an hour and a half or two hours until the gizzards are tender; take out the giblets, strain the soup, and thicken it with a little flour and a bit of butter, and flavour it with a tablespoonful of catsup, or a little of Harvey's sauce. Serve up the giblets and soup together.

PLAIN BEEF SOUP.

Mrs. Fraser, Almonte.

Take a shin or fore-leg of beef, nicely cut in pieces or sawed through the bone, and put into cold water—one quart of water to one pound of meat. It requires four or five hours boiling, When the water is just at the boiling point, skim it well; add pepper to taste, six potatoes whole, two turnips in slices, one carrot grated, one large or two small onions, and if you choose two or three tomatoes. Let the whole boil slowly. Within half an hour, add one tablespoonful of salt, strain and skim off the fat. Boil a few minutes.

A RICH SOUP.

Mrs. Fraser, Almonte.

Take part of a shin of beef, a small shin of veal, a neck of mutton, a knuckle of ham, the giblets of a turkey and chicken, and bits of cold meat if you have any. Put them all into the soup pot, immediately after dinner, with six quarts of water, one carrot, one turnip, one onion, two potatoes, and a little pepper. Put the pot upon a brisk fire, and let it come to a boil. Then place it in a corner of the fire and let it boil gently until bed-time; then strain it through a colander and set it away to cool. Three hours before dinner, take off the fat, return the jelly to the soup pot, add a little salt, half a teaspoonful of celery seed, and if you like it a little vermicelli; place it over a moderate fire, boil half an hour, then serve. The seasoning of this soup may be varied, and thus several varieties may be made from the same meat. This soup must boil slowly.

KIDNEY SOUP.

Mrs. Fraser, Almonte.

Take two beef kidneys, wash and cut them in small pieces; fry them of a dark brown; put them to boil with spice to taste; thicken with flour,

MOCK TURTLE SOUP.

Mrs. Fraser, Almonte.

In four or five quarts of water, boil a calf's head and harslet until tender; take them out, strain the liquor and skim off the fat; cut the meat, the light part of the heart, part of the liver into pieces about an inch square; put these into the liquor, with two onions cut very fine, a few cloves, a little mace, pepper and salt to your taste; boil gently one hour and a half. Put the whole yolks of four eggs boiled hard, and the whites cut fine. Pour the soup in boiling hot. One or two lemons cut in slices and put into the tureen will add richness to the flavour and give a delicate relish. Take the remainder of the harslet and chop fine half a pound of lean veal and a slice of salt pork; add the brains, pepper, salt, sweet herbs and sage; break in one egg, and mix the whole well together, and then make them into balls size of half an egg, and fry them in butter, a delicate brown; put part in the soup and serve part on a dish garnished with curled parsley and slices of lemon.

BROWN SOUP.

Mrs. Fraser, Almonte.

Take a well-sized piece of hough, cut it down, have ready a clean pan, put it on a slow fire, rub the bottom with a little marrow, put in all the fleshy pieces. Let them stew gently for one hour; fill the pot to the brim with cold water. Let it continue boiling a whole day; the bones sawed into pieces and laid on the top; also half a dozen onions, one carrot, one turnip, a few whole peppers, a blade of mace and a few cloves.

BEEF SOUP.

Miss Barbara Greig, South Georgetown.

Take four pounds of beef for four quarts of water, put it over a moderate fire with two quarts of water, let it

boil gently for one hour, then add two more quarts of boiling water and boil for another hour, having added at the same time with the water half cup of rice or pot barley; then add the vegetables as follows: one large carrot scraped and cut in thin slices, one large turnip cut in the same manner, then fifteen minutes after add four potatoes and one head of celery cut small, let it boil, and as soon as the vegetables are tender it is done.

SIMPLE WHITE SOUP.

Mrs. McNachtan, Cobourg.

Take the fat from the top of your turkey soup stock, strain, rubbing the dressing through a colander; simmer one hour with half a sliced onion and four tablespoonsful of soaked rice in it, until the rice is soft; be careful that it does not scorch; strain through the soup-sieve into the tureen, add pepper and salt if needed; finally a cup of hot milk in which has been stirred and cooked, for one minute, two beaten eggs.

TOMATO SOUP.

Mrs. McNachtan, Cobourg.

Peel, by pouring boiling water over them, a dozen fine tomatoes; cut them up, throwing aside the hard portions, take the fat from the surface of your soup-stock, pour it off from the meat and sediment, add the tomatoes and stew gently for half an hour; strain, rubbing the tomatoes through a sieve, return to the pot; add a little pepper and salt, a lump of sugar and a tablespoonful of butter rolled in flour. Boil ten minutes and pour out.

VEGETABLE SOUP.

Mrs. McNachtan, Cobourg.

Cut into thin, short strips one carrot, one turnip, one onion; peel and slice six fine tomatoes, half cup of boiled

rice, three pints of soup-stock, one pint of boiling water, seasoned at discretion; boil the vegetables tender in a little hot salted water, drain, butter, and keep them hot; the tomatoes should be stewed in another vessel twenty-five minutes, and seasoned; add to stock soup one pint of boiling water and simmer half an hour, then strain, return to the fire with the cooked vegetables and boiled rice, stew gently ten minutes and turn out.

POTATO SOUP.

Mrs. McKinnon, Gloucester St.

One quart of milk, six potatoes boiled and peeled, quarter pound of butter, season with pepper and salt, mash the potatoes fine, and while mashing add the butter, salt and pepper, pour in gradually the milk boiling, stir it well and strain through a sieve, beat up an egg and put in the tureen after the soup is strained, heat it again as it cools in straining.

BEAN OR PEA SOUP.

Mrs. H. McElroy, Richmond.

Take a shank of fresh beef and two or three gallons of water, boil together three hours, take two quarts of peas or beans, boil till soft, then strain through a colander and add to the liquid, after the meat has been removed, and season with onions, pepper and salt to suit the taste.

SOUP FROM A COLD ROAST BONE.

Mrs. Thos. McKay.

After breakfast put on the soup-pot, fill it up with cold water and put in the roast bone freed from all fat and as much of the meat as it is possible to cut off; wash a breakfastcupful of pearl barley and empty into the pot, let the soup boil up and skim it well, and then take the pot off and put it back upon the top of the stove; about

one hour before dinner add one tablespoonful of brown sugar and pepper and salt to taste. If vegetables are liked they may be added at pleasure.

BARLEY SOUP.

Miss Mostyn, Almonte.

Two pounds of shin of beef, quarter of a pound of pearl barley, a large bunch of parsley, four onions, six potatoes, salt and pepper, four quarts of water; put in all the ingredients and simmer gently for three hours. Seasonable all the year, but more so in winter.

OYSTER SOUP.

Mrs. Thos. McKay.

Take one quart of oysters, pour upon them one pint of cold water and put them into a colander placed over a basin or bowl, into which let all the juice and water drain, then take a saucepan which will hold about three pints and pour the juice in it. Take a piece of butter about the size of a walnut and a teaspoonful of flour and mix them together as you would for sauce, a saltspoonful of salt, the same quantity of pepper, and a dessertspoonful or more if you like it, of mushroom catsup; put these with the broth which is already in the saucepan and let all come to a boil. Then take the saucepan from the fire and empty into the broth the oysters, then set the saucepan on the fire again and let its contents all boil up for one minute. During this operation take the soup-tureen and fill it with boiling water, just before your oysters are cooked empty out this water and put into the tureen four tablespoonsful of milk and two of cream (if you have it, if not milk will do), and if you wish you can increase the quantity, and pour the contents of the saucepan boiling hot into the cold milk in the tureen. Oysters are apt to disagree with some people just because of the milk being boiled.

BONE STOCK FOR SOUP.

Warne's Every-day Cookery.

Bones of any meat which has been dressed, as sirloin bones, leg of mutton bone, &c., &c., two scraped carrots, one stick of celery, enough cold water to cover the bones, or enough of the liquor left from braising meat to cover them, one teaspoonful of salt; break the bones into very small pieces, put them into a stewpan with the carrots and celery; cover them with cold water, or cold braise liquor, and let it boil quickly till the scum rises, skim it off and throw in some cold water, when the scum will rise again. This must be done two or three times, till the stock is quite clear; then draw the pan from the fire and let it stew for two hours till all the goodness is extracted from the bones, strain it off and let it stand all night. The next day take off the grease very carefully, not leaving the least atom on it, and lift it from the sediment at the bottom of the pan. It will then be fit for use. It will take from two to three hours.

GENERAL STOCK-POT.

Warne's Every-day Cookery.

Stock, in its composition, is not confined to fresh meat only, any meat or bones are useful; pieces of beef from any part from which gravy can be extracted; bones, skin, brisket, or tops of ribs, ox-check, pieces of mutton, bacon, ham, and trimmings of turkeys, fowls, veal, &c.; and also of hare and pheasant, if they are old and fit for no other purpose; in fact, anything that will become a jelly, will assist in making stock. To this medley of ingredients add carrots cut into slices, herbs, onions, pepper, salt, spice, &c., and when all have stewed until the stock is of a rich consistency, take it off from the fire and pour it out to cool. When cold, all the fat must be taken off, and it must be poured clear from the sediment. When the soup

is required to be very rich, the jelly from a cow's heel, or a lump of butter rolled in flour, must be added to the stock. The stock-pot should never be suffered to be empty, as almost any meats (save salt meats), or fowls make stock. The remnants should never be thrown anywhere but into the stock pot, and should too much stock be already in your possession, boil it down to a glaze, waste is thus avoided.

PEPPER POT.

Warne's Every-day Cookery.

Four pounds of gravy beef, six quarts of water, a bouquet of savory herbs, two small crabs or lobsters, a large bunch of spinach, half a pound of cold bacon, a few suet dumplings (made of flour, beefsuet and yolk of one egg), one pound of asparagus tops, cayenne pepper, pepper and salt to taste, juice of a lemon. Put four pounds of gravy beef into six quarts of water, with the bouquet of savory herbs; let it simmer well till all the goodness is extracted, skimming it well; let it stand till cold, that all the fat may be taken off it. Put it into a stewpan and heat it, when hot, add the flesh of two middling-sized crabs or lobsters, nicely cut up, spinach well boiled and chopped fine, half a pound of cold bacon, or pickled pork—dressed previously and cut into small pieces—a few small dumplings, made very light of flour, beefsuet, yolk of egg, and a little water. Add one pound of asparagus tops, season to your taste with cayenne, salt, pepper, and juice of a lemon; stew for about half-an-hour, stirring it constantly.

TO CLARIFY STOCKS OR SOUPS.

Warne's Every-day Cookery.

The whites of two eggs to about four quarts of stock or soup, two pints and a half of cold water, whisk the whites of two eggs—very fresh eggs—with half-a-pint of water for ten minutes; then pour in very gently the four quarts of boiling stock or soup whisking it all the time;

place the stewpan over the fire, skim it clear, and when on the point of boiling whisk it all together; then draw it to the side, and let it settle till the whites of the eggs become separated; strain it through a fine cloth placed over a sieve, and it will be clear and good.

CORN SOUP.

Home Messenger.

Cut the grains from twelve ears of sweet corn and scrape the milk, add one quart of water; let it boil until quite done—thirty to forty minutes—then add two quarts of new milk, and when it boils, stir in quarter pound of butter rubbed into two tablespoonsful of flour, pepper and salt; beat the yolks of two eggs in the tureen and pour the soup in boiling, stirring all the time.

SORREL SOUP.

Home Messenger.

This is a most wholesome soup, which would be most popular in America if it were better known. For four quarts of soup, put into a saucepan a piece of butter the size of an egg, two or three sprigs of parsley, two or three leaves of lettuce, one onion and a pint of sorrel, all finely chopped, a little nutmeg, pepper and salt, cover and let them cook or sweat ten minutes; then add two tablespoonsful of flour, mix well, and gradually add three quarts of boiling water (stock would be better); beat the yolks of four eggs—one egg to a quart of soup—and mix with them a cupful of cream or rich milk; add a little chervil to the soup, let it boil ten minutes, then stir in the eggs when the soup is quite ready.

CROUTONS.

Home Messenger.

These are small pieces of bread, fried crisp and brown, to be used in soup.

OYSTER SOUP, NO. 1.

Home Messenger.

For four cans of oysters have twelve crackers rolled fine, two quarts of boiling water, one pint of good rich milk. Let the milk and water come to a boil; add the crackers, salt and pepper; boil one minute briskly; pour in the oysters and let all come to a scald; add about a quarter of a pound of butter as they are poured into a tureen.

OYSTER SOUP, NO. 2.

Home Messenger.

To one quart of oysters add one quart of water; pour the water on the oysters and stir them; take them out one at a time, so that no small particle of shell may adhere to them; strain the liquor through a sieve and put it in a stew-pan over the fire, with two or three blades of mace, and season with red pepper and salt to taste; when this boils put in your oysters, add a teaspoonful of flour rubbed to a paste, with an ounce of butter; let them scald again; then add half a pint of cream, and serve hot.

OYSTER SOUP, NO 3.

Home Messenger.

To one quart of oysters add half a pint of water. Put this on the fire, and as soon as it reaches the boiling point, not to boil, strain the liquid through a colander. Put into a separate saucepan a piece of butter the size of an egg, and to this add, when it bubbles (do not let it scorch) a tablespoonful of sifted flour; let this cook a few minutes, stirring it well; then add half a pint of sweet milk and then the oysters, seasoning with salt and a little cayenne pepper. Do not let the soup boil, but keep it quite hot for a minute or two after adding the oysters. Have both soup and oysters cooking so equally that neither waits for the other.

CLAM SOUP.

Home Messenger.

Put thirty clams in a pot and four quarts of water. Let them boil two hours, and then take them out and chop fine; return to the pot and add a little mace and a few pepper-corns; boil one hour longer. Rub somothly together a small piece of butter with two tablespoonsful of flour, and stir this with a pint of boiling milk. When the clam soup has boiled three hours, pour it into a tureen and stir in the thickened milk. Canned clams make a nice soup after the above receipt.

CELERY SOUP.

Mrs. Williams, Chaudiere.

Take a chicken, boil it all to pieces, and strain. The next day put into it small pieces of celery; simmer till thoroughly cooked; then add a cup of cream or milk; thicken it with a little flour; add pepper and salt.

TO MAKE RUB-A-BOO.

Mr. J. W. Wardrope, Winnipeg.

Take about two pounds of pemmican and chop it up very fine. Put it in an iron pot, cover with water, and let it boil for about two hours. Then stir in enough flour to make a *very* thick soup. Serve hot on tin plates. This is an exceedingly nice dish for those who can spare the time to take about sixteen hours' vigorous exercise after eating it.

WHITE SOUP.

Anonymous.

Break up a shin of veal, let it soak in cold water about two hours, then put it to boil in four quarts of cold water, with one or two onions, a little mace, pepper and salt; let

it boil about five hours, strain it and set it away to cool. Next day take off all the fat, add whatever is required as to vegetables; mix two tablespoonsful of ground rice with water, stir until it boils enough and add a pint of good sweet cream, another boil and it is fit for use.

TOMATO SOUP.

One pint peeled and sliced tomatoes, two quarts of boiling water—boil half an hour,—add one teaspoonful of soda, butter, size of an egg, salt and pepper; boil a little longer, before dishing add a pint of milk or cream, boil one minute, pour over a rolled cracker or bread crumbs.

TOMATO SOUP WITHOUT MEAT.

Dinner Year Book.

Twelve large red tomatoes, peeled and sliced, one small onion sliced, two tablespoonsful of nice dripping, one of chopped parsley, two of butter rolled in flour, pepper and salt, one teaspoon of sugar, one small cupful of hot boiled rice, one quart of boiling water; fry the onion in the soup-pot in the dripping. When they are of a reddish brown, add the tomatoes and stir all up until very hot, then put in the boiling water and parsley, stew half-an-hour and strain, rubbing the tomato through a sieve into the hot liquid, return to the pot, season, and when boiling again stir in the floured butter, and a minute later the rice; simmer ten minutes and pour out.

ANGEL SOUP.

Spanish Cookery.

Mix with boiling milk half a pound of flour of rice; when it is of the consistency of paste, add the yolks of six eggs and six whites, half a pound of sugar, some cinnamon or other spice, according to taste; stir it continually, and

mix it with some broth; boil it in the Bain Marie and serve it of the thickness of soup.

SPANISH SOUP.

Spanish Cookery.

Toast some slices of bread, put them into the soup-tureen, and lay between them cooked sheep's liver, broken into very small pieces and mixed with grated cheese, and a sprinkling of spice cinnamon and chopped parsley. Take nuts, roast them in the oven, pound them and stew in broth; thin it with more broth, and pour the soup thus made into the tureen.

CHAPTER III.

OYSTERS.

OYSTERS are in the finest condition for the table from September to April. The fresher they are the finer is the flavour; they are light, moderatively nutritive, and easily digested.

OYSTERS.

Put a little butter into your stew-pan, with a slice of ham, a faggot of parsley, and sweet herbs, and an onion stuck with two cloves. Let them stew over a slow fire a few minutes, and then add a little flour, some good broth, and a piece of lemon peel; then put in your oysters and let them simmer till they are thoroughly hot. Thicken with the yolks of two eggs, a little cream, and a bit of good butter; take out the ham, faggot, onion and lemon peel, and add the squeeze of a lemon; give the whole a shake in the pan, and when it simmers, put it in your dish and serve up.

TO SCALLOP OYSTERS.

French Domestic Cookery.

Open four dozen of oysters, detach them from their shells, and gently make them boil in their liquor; drain them, put then into a saucepan, a piece of butter, some mushrooms, parsley and shalots chopped finely; let them stew together; add a dessertspoonful of flour, and dilute the whole with gravy; stew, reduce the sauce, and put in the oysters. Reserve a dozen of the largest and finest

shells, and having washed them, put four oysters and some sauce into each; cover them with bread crumbs, put on them a little butter, and brown them in a Dutch oven, very hot, or by holding a red-hot shovel over them. Scallop shells may be used instead of the shells of the oyster.

PICKLED OYSTERS.

Miss Bunton, Bradford, Pa.

Boil the liquor of an hundred oysters and pour it over them; when they have stood a few minutes, take them out and boil the liquor again with a gill of sugar, a few whole black peppers and two or three blades of mace; when this is cold pour it over the oysters and cover closely.

STEWED OYSTERS PLAIN.

Have your oysters freshly opened, put them with their own liquor into a stewpan, give them one good scald, then add a good bit of butter and some pepper, and serve with cold butter and crackers, and dressed celery.

COLD SAUCE FOR OYSTERS.

French Domestic Cookery.

Chop very finely some shalots, which mix with vinegar and pepper; pour a little over each oyster.

TO FRICASEE OYSTERS.

Mrs. Cook, Turkish Bath, Montreal.

Take one quart of oysters, pour over them their own liquor, but drain it off, do not use it, mix one teaspoonful of flour, a piece of butter the size of a walnut, a saltspoonful of salt, the same of pepper, and three cupsful of milk, have ready a bakingdish, put in a layer of oysters, cover

with some of the mixture, then another layer of oysters and so on, till all are used; then for the top layer cover with fine bread-crumbs, bake twenty minutes.

STEWED OYSTERS.

Mrs. Elliott, Guelph.

Get some fine large fresh oysters, drain their liquor (saving it in a pitcher), and put them in a stewpan with a quarter pound of fresh butter, and set them over the fire; when they have simmered, and have almost come to a boil, remove them from the fire, and have ready a pan of very cold water; take out the oysters, one at a time on a fork and put them into the cold water; this will plump them and render them firm. Having saved about half their liquor, put it into the stewpan, seasoned well with blades of mace, grated nutmeg, whole pepper corns and a little cayenne; stir in half pint or more of cream; and if you cannot procure cream, an equal quantity of nice fresh butter, divided into bits, slightly dredged with a very little flour; boil the liquor by itself, and when it comes to a boil take the oysters out of the cold water and put them into the boiling liquor. In five minutes remove the pan from the fire, the oysters having simmered, and transfer them to a tureen or deep dish, in the bottom of which has been laid a buttered toast, that has been previously dipped for a minute in hot water or milk.

OYSTER PIE.

Mrs. Elliott, Guelph.

Having buttered the inside of a deep dish, line it with puff-paste rolled out rather thick, and prepare another sheet of paste for the lid; put a clean towel into the dish (folded so as to support the lid) and then put on the lid, set it into the oven and bake the paste well, when done remove the lid and take out the towel. While the paste

is baking, prepare the oysters; having picked off carefully any bits of shell that may be found about them, lay them into a sieve and drain off the liquor into a pan; put the oysters into a skillet or stewpan, with barely enough of the liquor to keep them from burning; season them with whole pepper, blades of mace, some grated nutmeg, and some grated lemon-peel (the yellow rind only), and a little finely-minced celery; then add a large portion of fresh butter, divided into bits, and very slightly dredged with flour; let the oysters simmer over the fire, but do not allow them to come to a boil, as that will shrivel them. Next beat the yolks only of three, four or five eggs (in proportion to the size of the pie), and stir the beaten eggs into the stew a few minutes before you take it from the fire; keep it warm till the paste is baked, then carefully remove the lid off the pie, and place it, after you have filled the dish with the oysters and gravy. The lid of the pie may be ornamented with a wreath of leaves, cut out of paste and put on before baking. In the centre place a paste-knot of flower. Oyster pies are generally eaten warm, but they are very good cold.

FRIED OYSTERS.

Mrs. Elliott, Guelph.

For fried oysters, take only the largest and finest; they should be as fresh as you can get them; take them out of their liquor carefully with a fork, picking off whatever bits of shell may be about them; dry in a clean napkin, prepare some grated bread-crumbs or pounded biscuit, seasoned with cayenne pepper; have ready plenty of yolk of egg, beaten till very light, and to each egg allow a large teaspoonful of cream, or of the best fresh butter; beat the egg and cream together; dip each oyster first into the egg, &c., and then into the crumbs; repeat this twice till the oysters are well coated all over; have ready boil-

ing in a pan, an equal quantity of fresh butter and lard; it must come nearly to the edge or top of the fryingpan, and be boiling fast, when the oysters go in, otherwise they will be heavy and greasy and sink to the bottom. Fry them of a yellow brown on both sides, send them to table very hot.

OYSTER FRITTERS.

Miss Elliott, Guelph.

Allow to each egg a heaped tablespoonful of flour and a small teacupful of milk, beat the eggs until very light and thick, then stir them gradually into the pan of milk in turn with the flour, a little at a time, beat the whole very hard, have ready the oysters that you may proceed immediately to baking the fritters; the oysters should be fresh and of the largest size; having drained them from their liquor, and dried them separately in a cloth, and dredged them with flour, set over the fire a fryingpan nearly full of lard, when it boils fast put in a large spoonful of butter, then lay an oyster upon it and cover the oyster with another spoonful of butter, fry the fritters of a nice yellow; as they are done take them up; drain off the lard from the oysters and serve up.

FRIED OYSTERS.

Miss Mostyn, Almonte.

Three dozen of oysters, two ounces of butter, one tablespoonful of catsup, a little chopped lemon-peel, half a teaspoonful of chopped parsley; boil the oysters for one minute in their own liquor and drain them; fry them with the butter, catsup, lemon-peel and parsley; lay them on a dish and garnish with fried potatoes, toasted sippets and parsley. This is a delicious delicacy and is a favourite Italian dish, time five minutes; seasonable from September to April; sufficient for four persons.

TO FRICASSEE OYSTERS.

From a Cookery Book over 100 *years old.*

Wash them thoroughly clean in their own liquor; then strain the clean liquor on them; put them on the fire, and give them a scald; lift them out of the liquor, take some of the liquor and thicken it with a little butter and flour kneaded together. When it comes to boil put in the fish and let them just get a boil or two. Have some yolks of eggs cast; cast two, three, or more, according to the size of the dish you make; take a little of the liquor out of the pan, and give them a toss or two, but don't let them boil; then dish them.

TO BROWN OYSTERS IN THEIR OWN JUICE.

From a Cookery Book over 100 *years old.*

Take the largest you can get, wash them clean through their own juice, lay them close together in a frying pan, but don't put one above another; make them of a fine brown on both sides; if one panful is not sufficient, do off more; when they are all done, pour in some of the juice into the pan; let it boil a little, and mix any of the thickness of the oysters that may remain in the pan, and pour it over them. Of all the ways of dressing them, this is the most delicious.

UNSURPASSED FRICASSEED OYSTERS.

Home Messenger.

For one can of oysters use one pint of thick cream; clean all the liquor from the oysters, and put them over steam until hot; at the same time thicken the cream with flour, and season with salt, pepper, and a small pinch of mace, and the same of cinnamon and a very little butter; cook this well, and when done thoroughly, add to it the liquor of the oysters which has been scalded and well

skimmed until clear; then add the oysters, letting them remain just long enough to get plump (if left too long they grow tough); have ready some toast on a platter, and pour the whole over it, or have leaves and triangles of rich paste around the dish, and partially moistened by the fricassee. Your platter must be very hot, as fricasseed oysters chill very easily.

OYSTER PATTIES.

Home Messenger.

Make a rich puff paste, cut in small squares, place a layer of oysters, which have been dried on a napkin, on the paste; dust a little salt, powdered mace, and cayenne pepper over them, covering with another piece of paste; wet the edges of the paste with cold water, using a paste brush, and pinch lightly together; bake in rather a quick oven. It should be a light colour.

TO STEW OYSTERS.

Put your oysters with all their liquor into a saucepan; no water; to every dozen add a lump of butter the size of a walnut, salt, pepper, a blade of mace, two bay leaves; bubble for five minutes; add a little cream; shake all well together, and turn them out, grating a little nutmeg on each oyster as it lies in the sauce.

BROILED OYSTERS.

Mrs. White, Bradford, Pa.

Twenty-five large oysters, two tablespoonsful of flour, four of milk, four of cracker-dust, two eggs, four tablespoonsful of bread-crumbs, two ounces of butter, the juice of half a lemon, salt and pepper to taste; drain all the liquor from the oysters; mix upon a plate the flour, milk, pepper and salt; dip the oysters into this mixture one

by one, and put the cracker dust upon a sheet of paper; dip the oysters into the dust and roll them from side to side; return them to the plate and let them stand thirty minutes, so as the dust will harden with the juice; beat the eggs very light; dip the oysters one by one into the bread-crumbs, and having lightly greased the broiler, put them in and broil for five minutes.

OYSTER PIE.

Cassell's Household Guide.

Cover a well-buttered deep plate or tin—a soup-plate answers perfectly—with puff paste; lay an extra layer round the edge of the plate, and bake it very nearly enough. That done, fill the pie with oysters, seasoning with nutmeg, pepper, salt, and butter; dust in a little flour amongst them and cover all with thin puff paste; bake quickly; when the top crust is done the oysters will be done also. If to be eaten hot serve as soon as baked, as the crust quickly absorbs the gravy. If to be eaten cold, let it cool. untouched, in the plate or pan. It is quite as good in this way as hot, and is excellent for picnics or travelling.

OYSTER OMELET.

Common Sense in the Household.

Twelve oysters, if large; double the number of small ones, six eggs, one cup milk, one tablespoonful of butter, chopped parsley, salt and pepper. Chop the oysters very finely. Beat the yolks and whites of the eggs separately, as for nice cake—the white until it stands in a heap. Put three tablespoonsful of butter in a frying-pan, and heat while you are mixing the omelet. Stir the milk into a deep dish, with the yolk, and season. Next put in the chopped oysters, beating vigorously as you add them gradually. When they are thoroughly incorporated, pour in the spoonful of melted butter; finally whip in the

whites lightly, and with as few strokes as possible. If the butter is hot, and it ought to be, that the omelet may not stand uncooked, put the mixture into the pan. Do not stir it, but when it begins to stiffen—"to set," in culinary phrase—slip a broad-bladed, round-pointed dinner knife around the sides, and cautiously under the omelet, that the butter may reach every part. As soon as the centre is fairly set, turn out into a hot dish. Lay the latter bottom upward over the frying pan, which must be turned upside down dexterously. This brings the brown side of the omelet uppermost. This omelet is delicious and easily made.

RAW OYSTERS.

Home Messenger.

Should be served at a party or small entertainment on a handsome block of ice that has been hollowed out on the top. Set the ice on a platter and garnish the edges with quarters of lemons. Be careful that in its melting the water does not overflow. For a second course at dinner and luncheons, lay three or four oysters on an individual oyster dish, garnished with lemon; lay a sprig of the yellow heart of celery across. Have pepper, salt and vinegar at hand.

CHICKEN AND OYSTER CROQUETTES.

Home Messenger.

Take equal quantities of chicken and oysters, chopped fine, with a cup of sifted bread-crumbs and a piece of butter; season with salt and pepper, and if liked a piece of mace; moisten with one or two well-beaten eggs; form into long, slender rolls and fry in lard to a light brown; serve on a napkin, and garnish with celery-tops or parsley, and slices of lemon.

CHAPTER IV.

TO COOK CLAMS.

Miss Beecher.

THIN-EDGED clams are the best ones. Roast them in a pan over a hot fire, or in a hot oven; placing them so as to save the juice. When they open, empty the juice into a sauce-pan, and add the clams with butter, pepper, and very little salt. To boil them, put them in a pot with a very little water and so as to save their juices. Proceed as above, and lay buttered toast in the dish when you take them up. Clams are good put into a batter and fried.

TO DRESS BOILED CRABS.

Warne's Every-day Cookery.

Empty the large shell; mix the flesh with a very little oil, vinegar, salt, white-pepper and Cayenne to your taste; replace the meat in the large shell, and place it in the dish with the claws.

DEVILLED CRAB.

The Dinner Year Book.

One cupful of crab meat picked from the shells of well boiled crabs, two tablespoonsful of fine bread-crumbs or rolled cracker, yolks of two hard-boiled eggs (chopped), juice of a lemon, half a teaspoonful of made mustard, a little Cayenne pepper and salt, one cupful of good drawn-

butter. Mix one spoonful of the crumbs with the chopped crab-meat, yolks, seasoning, and drawn-butter. Fill scallop shells—large clam shell will do, or small patty-pans—with the mixture. Sift crumbs over the top, and heat to slight browning in a quick oven.

TO CHOOSE CRABS.

Warne's Every-day Cookery.

The heaviest crabs are usually considered the best, although those of a middle size are the sweetest, when perfectly fresh and in perfection. The shell, whether dead or alive, should be of a bright red colour, and the joints of the legs stiff. Crabs are stale when the eyes look dull. They are boiled in the same manner as the lobsters, but require a much longer time, and are usually eaten cold.

CRAB CURRY.

Soyer.

Prepare the onions and curry precisely as in the last, but adding the flesh of a crab (broken small) instead of a lobster; let it stew over the fire about twenty minutes, add the juice of half a lemon and serve as before.

A FRICASSEE OF LOBSTERS.

Old Cookery Book.

After boiling your lobsters, pick the meat out of the toes (claws) and tail, cut it into square or long pieces, not too small; pick also the good meat out of the body. If it be a coral lobster, be sure you take all the red. Take as much good stock of any kind of meat as will cover them; in which you may boil a blade of mace and some lemon peel; thicken it with a piece of butter wrought in flour; when it boils put in your lobsters; cast the eggs

and other materials in the same manner as in the sauce for the whitings; do not have too much sauce, as it must be pretty thick. All fricassee sauces are the better of a little thick sweet cream. Take some of the under ends of the small toes (claws) and sliced lemon for garnishing your dish.

FRIED CLAMS.

What I know.

Beat up an egg and grate a cracker or two, sprinkle pepper on your clams, dip them one by one into the egg, then into the grated cracker. Fry in butter and lard in equal proportions. They take but a few minutes.

TO MAKE CRAB PIES.

After your partons (crabs) are boiled, pick the meat clean off the body and claws. Be sure that you leave none of the shell amongst the meat, season it with salt and spices; put in some crumbs of bread, put in a good quantity of butter and a little water, then put them on the fire and let them be thoroughly boiled. Wash the shells of the body very clean and fill them up with the meat, as far as it will go; fire them in an oven, or if you have not an oven at hand, put them on a gridiron over a clear fire; then brown them before the fire.

CLAM FRITTERS.

Home Messenger.

Twelve clams minced fine, one pint of milk, three eggs, add the liquor from the clams to the milk. Beat up the eggs and put to this, with salt and pepper and flour enough for a thin batter, lastly add the chopped clams. Fry in hot lard, trying first to see if fat and batter are right. A tablespoonful makes a batter of moderate size. Fry quickly and serve hot.

THE CRAB.

The flesh of the crab is agreeable in flavour, firm and white in the claws, reddish white and softer in the body, nutritive and moderately digestible. It frequently, however, disagrees with those who are subject to attacks of indigestion; and the flesh of the great shell is considered most liable to produce such effects. Crabs are in the finest condition from March to October, and are prepared for the table by gradual and slow boiling in sea-water or water containing common salt. They are also used in the formation of soups, and from the quantity of gelatine and albumen they contain, are considered nutritious; but these are rarely employed in this country.

DRESSED CRAB.

Works of art require time and patience, so does this; but do not be disheartened, it is worth the trouble. Crack all the claws of the crab, keeping the flesh from the joints as entire as possible. Set it aside. Save the four black tips of the shells of the large claws, which children call "soldiers," for ornament. Take the breast or thorax from the great shell. After clearing away the apron, the gills or "dead men," etc., pick out all the white meat and place it on a plate. On another plate put the firm contents of the carapace (white, yellow and coral), dividing them into pieces the size of hazel-nuts, and rejecting all film-water, water, etc. In the middle of the dish, not too large, in which you serve your crab, lay the contents of the carapace or bottom over that, put the pickings of the breast, and above and around all arrange neatly the pieces from the claws, garnishing with the "soldiers" at four opposite points. Surround the pile with a moderate quantity of mixed salad—quartered lettuce hearts, blanched endive, water-cresses or other nice kinds that may be in season. Over the crab only, pour some approved salad mixture made nearly as thick

as mayonnaise sauce. When its turn comes send the dish round, for each person to help himself with a spoon.

SCALLOPED CRAB.

Pick out all the contents of the crab as before, only mix them all carefully together. To them add about one-third their quantity of grated bread-crumbs, a good lump of butter divided into little bits, not much pepper, less salt, a dust of grated nutmeg, and a dessertspoonful of vinegar or lemon-juice sprinkled over the mass. Mix all carefully together; clean out the bottom shell of your crab and fill it with the mixture; what is left you may pour into scallop-shells or tins. Set them into the oven of your cooking-stove, moderately hot. When hot through and slightly browned on the surface, they are fit to serve on a dish covered with a napkin, the crab-shell in the middle, and the scallop-shells around it, garnished with sprigs of parsley. Or after gently warming the crab-meat, &c., in a stew-pan, you may distribute it between the crab-shell and the scallops, and brown their surface under a salamander.

LOBSTER CURRY.

Soyer.

Procure a large boiled lobster, break the shell and take out the flesh in as large pieces as possible, cutting the tail into about six pieces, and the claws of a proportionate size; then cut two onions into small slices, which put into a stewpan, with an ounce of butter, fry them of a light yellow colour, then mix in a good tablespoonful of mild curry paste, or half powder and half paste, and add a pint of good broth, then boil it up over the fire until becoming a little thickish, when put in the lobster, stir the whole round, then cover the stewpan closely and put it into a moderate oven half an hour, by which

time the curry would be of a proper consistency, and the lobster very delicately tender, add the juice of half a lemon, and serve with rice separately. If no oven it may be very gradually stewed over a slow fire. Moisten it occasionally.

CHAPTER V.

GENERAL REMARKS ON FISH.

Mrs. Brough.

FOR all kinds of fish for boiling, such as Haddock, Turbot, Salmon.—To every quart of water put two teaspoonsful of salt, and if the fish be whole, as soon as it begins to boil remove the cover on one side, and let it simmer gently till quite done. If your fish weighs from three to fourpounds, it will take from twenty-five to thirty minutes doing on a moderate fire; then slip it on your dish on a napkin, and garnish with parsley.

Mrs. Brough.

The great art in frying is to have it free from grease, and in that state it is one of the most delicate descriptions of food that can be given to an invalid, and at the same time the most nourishing. The sudden immersion in the fat solidifies the albumen in the flesh of the fish, and renders it easy of digestion. The coating of breadcrumbs prevents the fat penetrating into the fish.

TO BROIL FRESH SHAD AND OTHER FISH.

Split, wash and dry in a cloth, lay the fish, the outside uppermost, over the coals, and broil a quarter of an hour or more. Butter it well, season with pepper and salt; send it to the table hot.

The quality of fish depends in a great measure on its being in or out of season; certain kinds are said to be

almost poisonous when out of season, and produce the identical symptoms occasioned by poison. A very small quantity of salmon or skate, if eaten at improper times, is sufficient to create a violent purging or vomiting."

TO FRY SALMON STEAKS.

Mrs. Brough.

Put into the fryingpan one ounce of butter, then for each steak have ready a piece of writing paper, rub on one side with butter, lay the steak on the buttered side, and bring the four corners of the paper all over the steak, then put in the fryingpan and cook with a moderate fire, the paper will become brown, but you will have all the fine flavour of the fish preserved; when cooked take off the paper and serve.

FRESH MACKEREL (BOILED).

Mrs. Berry, Toronto.

Clean the mackerel and wipe carefully with a dry, clean cloth; wash them lightly with another cloth dipped in vinegar; wrap each in a coarse linen cloth (floured), basted closely to the shape of the fish; put them into a pot with enough salted water to cover them, and boil them gently for half an hour; drain them well; take a teacup of the water in which they were boiled and put into a saucepan with a tablespoonful of walnut catsup; let this boil up well and add a lump of butter the size of an egg, with a tablespoonful of browned flour wet in cold water.

TURBOT.

Mrs. Brough.

Make two incisions with the knife across the back, to prevent the white skin on the back from cracking, rub it

with a piece of lemon and salt previous to putting the water over; let it lie about three inches under water. A turbot of seven or eight pounds weight will take an hour boiling. Serve with sauce.

TO FRY FISH.

The fat from salt pork is best; have enough to cover the fish, and it should be hot when laid; it should be rolled in flour or Indian meal before frying, and when brown take it up. Pour the gravy over the fish.

BOILED SALMON TROUT.

Mrs. Berry, Toronto.

Clean, wash and dry the trout, put in a thin cloth fitted to the shape of the fish, put in a fishkettle, cover with cold salted water, and boil half an hour; when done unwrap and lay in a hot dish.

HADDOCK (FRIED).

Mrs. Berry, Toronto.

Place on paper two tablespoonsful of flour; beat on a plate one egg, add a little pepper and salt to some bread-crumbs; dip pieces of the fish in flour, then in egg, and roll in bread-crumbs; place in a pan well prepared and cook five minutes.

HADDOCK (BAKED).

Mrs. Berry, Toronto.

Two tablespoonsful of bread-crumbs, one of flour, one of chopped parsley, one of milk, one of butter, pepper and salt; place in a slightly floured bakingpan; bake for three quarters of an hour. Should it get too dry rub a little butter on the back of the fish.

BOILED SALT MACKEREL.

Mrs. Berry, Toronto.

Soak one night in lukewarm water, and change this to cold water about half an hour before cooking; put on with just enough water to cover them, and boil gently for twenty-five minutes; drain carefully, and pour melted butter on them before serving.

BROILED FRESH MACKEREL.

Mrs. Berry, Toronto.

Cleanse the fish, as for boiling split it open, so that when laid flat the back-bone will be in the middle; dust lightly with salt and lay on a buttered gridiron over a clear fire, with the inside downwards until it begins to brown; then turn it over, when done lay on a hot dish, butter plentifully, lay another hot dish over it, and let it stand two or three minutes before sending it to table.

TO COOK FINNAN HADDIES.

Miss Bell Christie.

Peel and lay in a spider; cover with water. When this water boils, pour it off and add a second supply, but not as much as the first. Turn it over, add pepper and a piece of butter as large as an egg; cook twenty minutes.

BAKED BLACK BASS.

Home Cook Book.

Eight good sized onions, chopped fine; half that quantity of bread crumbs, butter size of hen's egg, plenty of pepper and salt, mix thoroughly with anchovy sauce until quite red. Stuff your fish with this compound and pour the rest over it with a little red pepper. Shad,

pickerel, and trout, are good the same way. Tomatoes can be used instead of anchovies. If using them, take pork in place of butter, and chop fine.

FRIED MACKEREL.

Home Cook Book.

Cut off the head; split the fish quite open all along the belly and below it, lay it flat without removing the backbone; dust with flour and salt and fry in butter.

STEWED FISH.

Miss Elliott, Guelph.

Take any nice fresh fish of moderate size, and when it is drawn and washed, cut it into three or four pieces, and put them into a stewpan, with amply sufficient hot water to keep them from burning; season them with a little salt and cayenne. After it has been skimmed steadily for half an hour, have ready a quarter of a pound of fresh butter mixed into a smooth paste with a heaped tablespoonful of flour; add this to the stew, with a bunch of sweet marjoram chopped fine, and a sprig of chopped parsley. If approved, add a small onion pared and sliced very thin. Cover it closely and let it stew another half-hour. Then send it to table.

SPICED FISH.

Miss Elliott, Guelph.

Cold fish that has been left at dinner is very nice to put away for the supper table. It should be fresh salmon, fresh cod, halibut or the remains of any other fine large fish. Take out the back-bone, and cut the flesh into moderate sized pieces. Lay it in a deep dish, that has a cover. Season the fish with cayenne pepper,

a little salt, some grated nutmeg and some blades of mace, also some whole black pepper-corns, and pour over it plenty of good vinegar—tarragon vinegar will be an improvement. Cover it closely, and set it in a cold place till wanted. We do not recommend cloves or allspice. Nutmeg, mace and ginger will be found better.

CREAM TROUT.

Miss Elliott, Guelph.

Having prepared the trout very nicely, and cut off the heads and tails, put the fish into boiling water that has been slightly salted, and simmer for five minutes. Then take them out and lay them to drain. Put them into a stew pan and season them well with powdered mace, nutmeg, and a little cayenne—all mixed together. Put in as much rich cream as will cover the fish, adding the fresh yellow rind of a small lemon grated. Keep the pan covered and let the fish stew for about ten minutes after it has begun to simmer. Then dish the fish, and keep them hot till you have finished the sauce. Mix very smoothly a small tablespoonful of arrowroot, the juice of the lemon and two tablespoonsful of sugar, and stir it into the cream. Pour the sauce over the fish and send them to table.

STEWED CODFISH.

Miss Elliott, Guelph.

Take fine fresh cod and cut into slices an inch thick, separate from the bones, lay the pieces of fish in the bottom of a stewpan; season them with grated nutmeg, half a dozen blades of mace, a saltspoonful of cayenne pepper and a small saucerful of chopped celery or a bunch of sweet herbs tied together, add a pint of oyster liquor and the juice of a lemon. Cover it close and let it stew gently till the fish is almost done, shaking the pan

frequently. Then take a piece of fresh butter the size of an egg, roll it in flour and add it to the stew. Also put two dozen fine oysters, with what liquor there is about them. Cover it again, quicken the fire again a little and let the whole continue to stew five minutes longer. Before you send it to table, remove the bunch of sweet herbs.

STEWED HALIBUT.

Cut the fish into pieces about four inches square, of course omitting the bone. Season it very slightly with salt and let it rest for half an hour. Then take it out of the salt, put it in a large, deep dish and strew over it a mixture of cayenne pepper, ground ginger and grated nutmeg; lay among it some small pieces of fresh butter rolled in grated bread. Add half a pint of vinegar (tarragon vinegar if you have it). Place the dish in a slow oven, and let the halibut cook till thoroughly done, basting it very frequently with the liquid. When nearly done add a large tablespoonful or more of capers or pickled nasturtiums.

FRESH SALMON FRIED.

Mrs. Fraser, Almonte.

Cut the slices three-fourths of an inch thick. Dredge them with flour or dip them in eggs and crumbs. Fry a light brown. Halibut is prepared and fried as salmon. Gravy—Butter size of a large egg; put it in the pan, dredge with flour; let it brown; add cold water and a little anchovy sauce. Boil a few minutes. Serve with the salmon.

FRESH SALMON BOILED.

Mrs. Fraser, Almonte.

From the inside of a fresh salmon, weighing sixteen or eighteen pounds, take four pounds. Wash it carefully. Rub the incision with salt; tie it up in a cloth and boil

it slowly forty minutes; when half cooked, turn it over in the pot. Serve with egg-sauce or drawn butter and parsley. If any remains from dinner, pour one tea-cup of vinegar into two tablespoonsful of the liquor in which the fish was boiled. Heat it scalding hot and pour it over the salmon. This is a fine relish for breakfast.

TO BROIL A WHITE FISH.

Home Messenger.

Lay the fish wide open upon a double gridiron, and broil it as you would a steak.

DRIED CODFISH.

Miss Barbara Greig, South Georgetown.

This should always be laid in soak, at least, one night before it is wanted; then take off the skin, and put the fish in plenty of cold water, boil it gently for one hour, or tie it in a cloth and boil it. Serve with egg sauce.

PICKLED FISH.

Home Messenger.

Skin the fish and pack in a dish, cover with olive oil or butter; spice with vinegar, seasoned with pepper, cloves, cinnamon, allspice and salt; scald these, and pour over the fish; cover closely, and bake till done.

HOW TO BAKE A FISH.

Mrs. (Dr.) Hill, Ottawa.

The more usually received method of preparing either fresh water or ocean fish for the table by boiling or frying may be judiciously varied by baking. Of course this method of cooking is not adapted for the smaller

varieties of this delightful and nutritious food, which is more commonly either boiled or fried. But when we have a fish of about three or four pounds weight, such as a black trout, pike, maskinongé, or possibly haddock, the plan of baking will be found a most agreeable change, and acceptable to the palate of the most *recherché* epicure. To prepare such a dish in perfection, your first care must be to select a fish entirely free from the most distant suspicion of taint, and this caution will equally apply to all of the finny tribe destined for the table, for if the least sign of decomposition be present the "romance" is entirely destroyed; therefore you cannot be too careful in this respect, and the well-practised "nose" of the cook or mistress of the house will, without difficulty, make a judicious selection. To prepare the fish, remove very carefully the inside, and wash thoroughly with plenty of soft water (either rain or river); thoroughly dry with a nice soft cloth or hand towel; then prepare a sufficient quantity of bread-crumbs, mixed with powdered sage and seasoned to the palate with pepper and salt, with which you are to fill the belly part of the fish as full as possible, which must then be carefully sewn up to keep the "stuffing" from falling out. Have your stove fire going just as you would have it prepared for baking an ordinary joint of meat. Place the fish in an iron pan and put it in the oven, flouring it, and basting it occasionally with good clean dripping. Turn it once or twice from one side to the other, until it appears nicely browned, when it will, in all probability be properly done. Usually from thirty-five to forty-five minutes will cook an ordinary sized fish of three pounds or so, varying of course with its size and weight at all times. When serving it on the table a very small quantity of powdered sugar may be judiciously thrown over it, and nicely prepared drawn butter without anchovy. Soy, or other fish sauce, appears to be the correct thing. Try this dish and you will not hesitate to adopt it among your favoured receipts, on the experience of an old Housekeeper.

BROILED SALMON.

Miss Barbara Greig, South Georgetown.

Cut some slices an inch thick, and broil them over a bright fire for ten or twelve minutes. When both sides are done, place them on a hot dish. Butter each slice well with sweet butter. Strew over each a little salt and pepper to taste and serve.

TO BAKE FISH IN A TIN DISH.

Scale and clean the fish; dry it well; put an ounce of butter or dripping in the dish, and sprinkle a little chopped parsley and onions at the bottom; lay in the fish, season with pepper and salt, and lay over the rest of the chopped onions and parsley with some bread-crumbs and a little bit of butter or fat, and a little water or broth over all; put the dish in the oven till done.

TO FRY FISH.

The art of frying fish, consists in having plenty of grease in the pan, and making it boil to the utmost before putting in the fish, which should have been laid to dry for some time in a cloth, and then rubbed with eggs and dipped in bread-crumbs; the grease should be so hot that it browns the fish, not burns it, the fish should be turned over. A fish well fried is not an economical dish, because it requires a great deal of fat to fry it in.

CURRIED FISH.

Miss Rachel McDonald, Cornwall.

Divide your fish into cutlets, skin, bone, flour, season with pepper and salt, and fry them slowly in dripping. Have ready some rice steamed or boiled. Arrange it in heaps around the edge of the platter. Within it lay the fish cutlets, and into the centre of dish pour the curry prepared in the usual way.

FISH.

Soyer.

Fish ought to be made an article of diet more often than it is, as the particles it contains tend to purify the blood from the grossness it receives in partaking of animal food; and, when taken at the commencement of dinner, tends to assist the digestion of those substances which form the more substantial part of the meal.

HERRINGS BOILED.

Soyer.

Boil six herrings about twenty minutes in plenty of salt and water, but only just to simmer; then have ready the following sauce :—Put half a gill of cream upon the fire in a stew-pan; when it boils add eight spoonsful of melted butter, one ounce of fresh butter, a little pepper and salt, and the juice of half a lemon; dress the fish upon a dish without a napkin; sauce over and serve.

FILLETS OF MACKEREL.

Cookery for Invalids.

This fish is not considered easy of digestion, and the bitter taste it often has renders it disagreeable to many persons. There is reason to believe fresh mackerel to be both as wholesome and delicious as other fish, if properly treated by the cook, the fact being that the want of proper cleaning gives the mackerel the bad qualities assigned to it. Fish-mongers cannot clean mackerel properly without opening the fish and thus damaging its appearance, it must therefore be done by the cook. The brown substance adhering somewhat closely to the back-bone near the head, is the cause of the bitter flavour, and it must be carefully removed. Open the fish, take out the roe, and wipe away

this brown substance with a cloth. Remove the back-bone. taking care not to break the fish with the scissors, trim away the fins, divide the fish down the middle, sprinkle with pepper and salt, and flour; place a piece of the roe, it must be soft roe for an invalid, on each half, roll up tightly, and place in a small baking dish. If kept close together the fillets will retain their shape. Mix a dessert-spoonful of flour in a tablespoonful of cold water, and stir on to it half a pint of boiling water; add in a tea-spoonful of Dinmore's essence of shrimp, and pour this sauce into the dish with the fish. Lay a piece of butter the size of a nut, on each fillet, put the dish into a moderate oven and bake for threequarters of an hour, or until done. Five minutes before serving, put a teaspoonful of chopped parsley to the fish. The sauce should be the thickness of nice butter sauce. If too thin before putting in the parsley, drain off the sauce, boil it up, add a little flour, and return to the fish. Let it remain in the oven five minutes and serve.

STURGEON STEAK.

Common Sense in the Household.

Skim the steaks carefully and lay in cold salted water for one hour, to remove the oily taste, so offensive to most palates. Then wipe each steak dry, salt and broil over hot coals on a buttered gridiron. Serve in a hot dish when you have buttered and peppered them, and send up garnished with parsley, and accompanied by a small dish containing sliced lemon.

BAKED STURGEON.

Common Sense in the Household.

A piece of sturgeon weighing five or six pounds is enough for a handsome dish. Skin it and let it stand in salt and water for half an hour. Parboil it to remove the

oil; make a dressing of bread-crumbs, minute bits of fat salt pork, sweet herbs and butter; gash the upper part of the fish quite deeply, and rub this force meat well in, put in a baking pan with a little water to keep it from burning, and bake for an hour. Serve with a sauce of drawn butter, in which has been stirred a spoonful of caper sauce and another of catsup. This is a Virginia receipt, and an admirable one.

SALMON CUTLET.

Little Dinners.

Have a slice an inch thick cut from the middle of a large fish. It will weigh about one pound and a half; wrap it up in oiled writing paper and fry in plenty of fat. It will take about ten minutes. Take it up, drain all fat away and serve in the paper.

EXCELLENT WAY TO DRESS FINNAN HADDIES.

The art of cooking finnan haddies is not generally understood. It is usually boiled, by which means a great portion of the fish is rendered uneatable, The proper way is to wash it well in hot water, wipe and place it in a pan and pour over milk and water to almost cover it. Bake it in an oven twenty minutes, basting occasionally; when done put it on a hot dish, rub it over with a bit of butter, and you have a most delicious breakfast dish.

ANOTHER WAY.

Mrs. Thomas McKay.

Put the fish into a baking-pan, pour over it boiling water and let it stand ten minutes; at the end of ten minutes pour off the water and put about a cupful of fresh boiling water over the fish and a piece of butter the size of an egg, and put it in a hot oven. Baste very frequently and cook twenty minutes.

TO POT ANY SORT OF FISH.

Old Cookery Book.

Scrape and clean them well; cut them in middling pieces; season them with salt and spices; pack them close up in a potting-can with plenty of butter above and below: tie some folds of coarse paper on the pot; then put them in a slow oven, and when they are enough fizzed take them out of the can and drain them well from their liquor; let both cool; put the fish into small white pots; skim all the butter off the liquor. Then take some more butter along with that you take from the liquor, melt it down and pour it on the fish.

Send them in the pots to table.

TO FRY FRESH FISH.

What I know.

Have the fish well scalded, washed and drained, cut slits in the side of each; season them with salt and pepper, and roll them in corn flour; have in your frying-pan hot lard and bacon drippings; dip them in egg before rolling them in corn flour to keep them from breaking.

TO BOIL FRESH FISH.

What I know.

After being well cleaned rub the fish with salt, and pin it in a towel, put it in a pot of boiling water and keep it boiling fast; a large fish will take from half to three quarters of an hour—a small one from fifteen to twenty minutes. A fat shad is very nice boiled, although rock and bass are preferred generally; when done take it upon a fish dish and cover with egg-sauce or drawn butter and parsley. Pickled mushrooms and walnuts and mushroom catsup, are good with boiled fish.

PICKLED FISH.

Skin the fish and pack in a deep dish, cover with olive oil or butter; spice with vinegar seasoned with pepper, cloves, cinnamon, allspice and salt, cover these closely and bake until done.

FISH CHOWDER.

Home Messenger.

Quarter pound of pork cut in pieces; put in the bottom of the pot and fry out; put slices of potatoes on this, then layer of fish, cut up two onions, sliced, and layer of soda crackers; repeat these layers; then pour boiling water over till well covered Stew twenty-five minutes.

FROGS.

Home Messenger.

Scald them in salted boiling water, rub them with lemon juice, and boil for three minutes; wipe them; dip them first in cracker dust, then in eggs (half a cupful of milk mixed in two eggs, and seasoned with pepper and salt), then again in cracker crumbs. When they are well covered with crumbs, clean off the bone at the end with a dry cloth. Put a tablespoonful of lard and a tablespoonful of butter in a spider, over a bright fire, and when hot enough put in the frogs and fry.

THE EDIBLE FROG.

Davidson on Diet.

The edible, or green, frog is abundant in the different countries of Europe, though less so in Britain than the common frog. It is greenish above, with three longitudinal llow lines; below, whitish with black spots; back arched protuberated; fore feet with four divided toes; hind feet ith five webbed toes. It spawns about the

month of June, and the young attain their full growth in about four years, and live to the age of sixteen or seventeen. It is very tenacious of life, aand survives for a considerable time in a mutilated state. It is also very voracious, and feeds on worms, snails, and even birds, mice, &c., which are swallowed in the entire state. Uses: The flesh of the frog is light, digestible, moderately nutritious, and its flavour is said to resemble that of the chicken. The hind-quarters are most esteemed, and the form of dressing generally recommended is the *fricassee*. The other parts of the frog are employed in the formation of a soup which is highly commended by some authors for consumptive persons. Frogs are consumed in immense quantities at Vienna and some of the other larger cities of Europe.

They are brought from the country and placed in conservatories or large holes in the ground, four or five feet deep.

CHAPTER VI.

SAUCES.

GLENGARRY SAUCE.

Mrs. Alexander, New Edinburgh.

TO two pecks of peeled tomatoes, add one quart of vinegar, one quarter pound of salt, one quarter pound of black pepper, one half-ounce of cayenne pepper, one quarter pound of allspice, one ounce cloves, six onions and three pounds of brown sugar. Boil the tomatoes till they can be passed through a sieve, then add the above, and boil for one hour.

CHUTNA SAUCE.

Mrs. Brown, Ottawa.

One pound of stoned raisins, one pound of brown sugar, one half-pound of salt, one half-pound of ginger, one half-pound of onions, one quarter-pound of mustard seed, two ounces of chillies, one half-pound of garlic, three quarter-pound green gooseberries (tart apples or green grapes, may be used in place of gooseberries), these ingredients to be well and separately chopped fine, then mix altogether with three bottles of vinegar.

HORSE-RADISH SAUCE.

Grate a quantity of horse-radish. Boil it in sufficient water to give it the consistency of sauce, add a pinch

of salt and two or three tablespoonsful of Tarragon vinegar, then stir in, off the fire, a gill of cream beaten up with the yolk of an egg.

GREEN GOOSEBERRY SAUCE FOR BOILED MACKEREL.

Warne's Domestic Cookery.

Half a pint of green gooseberries; two tablespoonsful of green sorrel; a small piece of butter, ten ounces of sugar, a little pepper, salt, and nutmeg. Wash some green sorrel, and press out the juice through a cloth; boil half a pint of green gooseberries, drain them from the water, and rub them through a sieve. Put the sorrel juice into a stewpan, allowing about a wineglassful of it to the pulp of the gooseberries, add a small piece of butter, a lump of sugar, pepper, salt, and nutmeg. Make the sauce very hot, and serve it up in a tureen.

CHILLI SAUCE.

Mrs. Crannels, Ottawa

Eight large onions sliced fine, or rather chopped fine, eight red peppers also chopped, one peck of tomatoes prepared as for table, eight tablespoonsful of salt, one and a half tablespoonsful of cinnamon, two nutmegs, one teaspoonful of ginger, sixteen cupsful of vinegar, sixteen tablespoonsful of sugar. Boil all together.

WHITE SAUCE.

Mrs. Brough

Rub, into a convenient-sized stewpan, four ounces of butter, eight ounces of flour. Keep stirring well, take the pan from the fire, and stir till nearly cool, then pour in sufficient white-stock, until it is of a nice consistency. Put on the fire and boil for a quarter of an hour. Keep stirring continually. Pass it through a sieve to keep for

use. This sauce is the foundation of all white sauces. Instead of using butter, use sometimes the yolk of an egg and mix with milk or cream, instead of water, a blade of mace is an improvement when boiling, and stir.

BROWNING FOR SAUCES.

Put one half-pound of sugar into an iron saucepan, and melt it over a moderate fire for about twenty-five minutes, stirring continually until it is quite black, but it must become so by degrees, as too sudden a heat will make it bitter, then add three pints of water, and in ten minutes the sugar will be dissolved. Bottle for use.

CUCUMBER SAUCE.

Mrs. S. Christie.

Peel and grate some green cucumbers. Let the pulp remain on a colander, until the juice drains off, and take the seeds out. Half fill the bottles with this pulp. Fill up with vinegar and keep well corked.

LEMON PUDDING SAUCE.

To the juice of one large lemon, add one pint of water, boil and thicken with corn starch, say one spoonful, sweeten to taste, and add a little lemon essence if desired.

GREEN MAYONNAISE.

Miss Elliott, Guelph.

This is a fine accompaniment to cold poultry, which must be cut into small pieces, as for chicken salad, using only the white meat. To begin the Mayonnaise: Put into a shallow pan the yolks of three fresh eggs, having strained out the specks. Having beaten them till light and thick, add, by degrees, a half-pint of salad oil, stirring it gradually, so that no oil whatever is to be seen on the

surface. Then add two tablespoonsful of Tarragon vinegar, next, a few drops of shalot vinegar, or a very small onion minced as finely as possible. If you have at hand any clear meat gravy, for instance, veal, stir in two or three tablespoonsful. Add the grated yellow rind and the juice of a lemon. Pound as much spinach as will yield a small teaspoonful of green juice. Give it a short boil up to take off the rawness, and mix it with the mayonnaise. When cold, pour it over the dish of cold poultry.

MINT SAUCE.

Miss Elliott, Guelph.

This is only used for roast lamb in the spring. Take a large bunch of fine fresh green mint, that has been washed well. Strip the leaves from the stems, and mince them small. Put it into a pint bowl, and mix with it gradually some of the best vinegar. This sauce must not be the least liquid, but as thick as horse-radish sauce, or thicker. Make it very thick with the best brown sugar. Mix it well, and transfer to a small tureen or sauceboat; a quart or more of mint sauce made as above, but with a larger proportion of sugar and vinegar, will keep very well for several weeks in a jar well corked.

CAULIFLOWER SAUCE.

Miss Elliott, Guelph.

Have ready some very nice melted butter, made with milk, and flavoured with nutmeg. Thicken it with ready-boiled cauliflower cut into little sprigs or blossoms. Give it one boil up after the cauliflower is in, and send it to table with any sort of boiled poultry. It will be found very nice. For a boiled turkey, it is far superior to celery sauce.

PARSLEY SAUCE.

Miss Elliott, Guelph.

Strip from the stalks the leaves of some fresh green parsley; allow plenty of it; chop it slightly, and while the drawn butter is hot, stir it into the parsley, till the butter looks very green. Serve it up with boiled fowl, rabbits, or fish. The appearance of parsley sauce will be much improved by stirring in some spinach juice. The whole will then be a fine green.

EGG SAUCE.

Miss Elliott, Guelph.

Boil four eggs from eight to twelve minutes. Then lay them in a pan of fresh water, and let them remain till quite cold. Peel off the shells and take out the eggs. Chop the yolks and whites separately; mix them lightly into one-half pound of melted fresh butter, made in the proportion of a quarter pound of butter to two large tablespoonsful of flour, and four of milk and hot water, add some powdered mace, or nutmeg. Egg sauce is eaten with boiled fish and poultry, instead of milk or water, you can use for the melted butter, some of the water in which chicken or turkey was boiled, or some veal gravy.

FRIED PARSLEY.

Miss Elliott, Guelph.

Pick the small sprigs of parsley from the large stalks. Wash it, and then throw it into clear cold water. After the meat or fish that it is to accompany has been fried and taken out of the pan, give the fat that remains a boil up, and lay the parsley into it. It will crimp and still continue green, if not kept frying too long. Take it out, drain it, and place it before the fire a few minutes to drain it from the fat. Dish it, laid down on the top of the fish or steaks.

FENNEL SAUCE.

Miss Elliott, Guelph.

The fennel should be young and fresh. Take a large handful or more, and having washed it clean, strip the leaves from the stems, and boil it till quite tender. Put it into a sieve, and press the water well from it. Mince it very small, and stir it into melted butter. It is served up with veal and boiled mackerel. Instead of melted butter, you may put the fennel into gravy, thickened with butter and dredged in flour.

FINE ONION SAUCE.

Miss Elliott, Guelph.

Peel some nice mild onions and boil them in plenty of milk, sprinkling them well. When done, take them out of the milk (saving it) and slice them very thin, cutting the slices across, so as to make the pieces of onion very small, return them to the saucepan of milk (adding some fresh butter dredged with flour) season them with powdered mace or nutmeg, and give the onions another boil, till they are soft enough to mash and to thicken the milk all through. Eat this sauce with steaks, cutlets, rabbits, or chickens.

PLAIN ONION SAUCE.

Miss Elliott, Guelph.

Peel some very small onions, and boil them whole in milk, seasoned slightly with pepper and salt, and put in some bits of butter rolled in flour. Let them boil till tender all through, but not till they lose their shape. Eat them with any sort of boiled meat.

NASTURTIUM SAUCE.

This is eaten with boiled mutton, and is superior to caper sauce. Gather the green seeds when they are full

grown, and throw them into a jar of vinegar without the stems. They require no cooking, but keep a muslin bag of spice in the jar (mace and nutmeg broken small and a little piece of hot ginger). To use them for sauce, make some nice melted butter, and as it simmers, throw in plenty of nasturtiums from the jar. The seeds when gathered should be full grown, but by no means hard, and the colour a fine green. If there is the slightest brown tinge, the nasturtium seeds are too old, and should be kept for planting.

TO BROWN FLOUR.

Mrs. Fraser, Almonte.

Spread some flour on a plate, set it in the oven, turning it up and down and stirring it frequently that it may brown equally all through. Put it in a jar and keep it covered well; it is useful to stir into gravies to thicken and colour them.

BROWN BUTTER.

Mrs. Fraser, Almonte.

Put a lump of butter into a frying-pan and toss it round on the fire till it becomes brown. Then dredge some brown flour on it and stir it round with a spoon till it boils; it must be made quite smooth.

DRAWN BUTTER.

What I know.

Put half-pint of water in a skillet, rub quarter-pound of butter in a large spoonful of flour; when the water boils stir it in and let it boil a few minutes; season it with parsley chopped fine, minced onions (one teaspoonful), parsley and thyme. Add all these to drawn butter. It is very nice for boiled chickens, fish, or leg of mutton.

CAPER SAUCE.

What I know.

Put some capers in your butter-boat, and pour drawn butter over them. Nasturtiums make almost as good a sauce as capers, and are prepared in the same way. A few of them pickled are put in a boat—a butter-boat—and drawn butter poured over them.

OYSTER SAUCE.

What I know.

Oyster sauce is made in the same way as drawn-butter, only putting the flour and butter into the oyster juice instead of water. Either cut the oysters in two or not; season with mace, salt and pepper.

CRANBERRY SAUCE.

Miss Elliott, Guelph.

Pick the cranberries clean, seeing that no stems, sticks, or dead leaves are left among them; put them into a colander, or sieve, and wash them through two waters; cook them in an enamelled stew-pan, with or without additional water. The water that remains about them after washing is quite sufficient for stewing them properly. No stewed fruit should be too thin or liquid. Keep a steady heat under the cranberries, stirring them up from the bottom frequently; and, when they are soft, mash them with the back of a spoon. When they are quite shapeless, take them off the fire, and while they are very hot stir in gradually an ample quantity of nice brown sugar. They require much sweetening; season them with nothing else. Their natural flavour is sufficient (if well sweetened), and cannot be improved by spice, lemon, or any of the usual condiments.

SAGE AND ONION SAUCE.

Miss Elliott, Guelph.

Take a bunch of fresh sage leaves; wash and drain them; pick them from the stems, and put them to boil in a small saucepan, with just water enough to cover them; boil them fast about ten minutes; take them out and press them in a sieve, to drain them dry; then mince or chop them small. Have ready two onions, boiled tender, in another saucepan; chop them fine, and mix them well with the minced sage. While warm, mix in a small bit of nice butter, season with pepper. Put this sauce into a little tureen, and serve up with roast goose, roast duck or roast pork, that has been stuffed with potato, bread, or other stuffing. The sage and onion sauce is for those who prefer their flavour to any other seasoning for those dishes. This sauce will be greatly improved if moistened with the gravy of the duck or goose.

WHITE THICKENING.

Miss Elliott, Guelph.

Cut up quarter of a pound of the best fresh butter, and put it into a well tinned or enamelled saucepan; set it over a moderate fire, and melt it slowly, shaking it round frequently, and taking care to skim it well; when no more scum appears on the surface, let it settle a few minutes, then pour it off from the sediment at the bottom. Wash the saucepan, or get another clean one; return the melted butter to it, and set it again over the fire; then dredge in gradually sufficient sifted flour to make it very thick and smooth, stirring it well after each addition of flour. Do not allow it to brown in the slightest degree, but keep it perfectly white to the last, simmering, but not actually boiling, and taking care that there is no smoke about the fire. To thicken white sauces or soups, stir in a tablespoonful or two of this mixture.

BROWNING.

Miss Elliott, Guelph.

This is to enrich the taste and improve the colour of gravies, stews and soups. Mix a quarter of a pound of powdered white sugar with two ounces of fine fresh butter; and, having stirred them well together, put them into a saucepan over the fire, and simmer until it begins to froth; then diminish the heat a little. When its colour becomes a fine dark brown, add a little broth and some blades of mace powdered. When it comes to a boil, take it off, and stir it into whatever you intend to colour.

CELERY SAUCE.

Miss Elliott, Guelph.

Split and cut up into short slips a bunch of celery, having taken off the green leaves from the tops. The celery must have been well washed, and laid an hour in cold water. Take a pint of milk, and cut up into it a quarter of a pound of fresh butter that has been well dredged with flour; set it over the fire in a saucepan, and add the celery gradually, also three or four blades of mace, broken up. Boil all slowly together, till the celery is quite soft and tender, but not dissolved. The green tops of the celery, strewn in when it begins to simmer, will improve the flavour. Celery sauce is served up with boiled turkey, boiled fowls, and with any sort of fresh fish, boiled or fried.

HORSE-RADISH SAUCE.

Miss Hopkirk, Ottawa.

One teaspoonful of made mustard, one tablespoonful of vinegar, three tablespoonsful of thick cream, add grated horse-radish till it is as thick as onion sauce.

CARRIER SAUCE.

Book of the Household.

Scrape a small stick of horse-radish, cut an onion or two in thin slices, put these into a sauce tureen, with a little vinegar and whole pepper, and set the tureen in a dripping-pan under a roast of mutton. Serve the sauce quite hot with the meat.

POOR MAN'S SAUCE.

Book of the Household.

Pick a handful of parsley leaves from the stalks, and mince them fine; strew over these a little salt, shred fine six young green onions, add the parsley to them, and put the whole into a sauce-boat, with three tablespoonsful of oil, five of vinegar, some ground black pepper, and salt, stir all these together, and send it up to table. You may add to it, pickled French beans, or gherkins cut fine, or a little grated horse-radish.

SAUCE ROBERT.

Book of the Household.

Cut a few onions into dice, which put into a frying-pan with a bit of butter, and fry them lightly. When nicely browned, add a dessertspoonful of flour, a ladleful of stock, the same of vinegar, some salt and pepper; reduce it to a proper thickness, and when ready for table stir in two dessertspoonsful of mustard.

CHILLI SAUCE.

Miss Junor, St. Mary's.

Eighteen large ripe tomatoes, six onions, three red peppers, three tablespoonsful of salt, five cupsful of vinegar; chop fine, cook one hour, one cup of sugar.

WORCESTER SAUCE.

Mrs. Kurtis, Bradford, Pa.

Chop fine twenty-four ripe tomatoes peeled, four green peppers, one large onion, one quart of vinegar, half a cupful of sugar, two tablespoonsful of salt, one ounce of ginger, one of allspice, one of cloves, one nutmeg; mix well, simmer for two or three hours until quite thick.

FRESH TOMATO SAUCE.

This may be served with roast meat or poultry, chops, cutlets, or used for mingling with hashes and stews. Take a dozen of tomatoes; skin them and take out the seeds; put the pulp in a saucepan with a piece of butter, the size of an egg of laurel leaf, and a little thyme. Stew it over a moderate fire, stirring it the while. Add a little stock or brown sauce. When the mixture has boiled a short time, pass it through a sieve and flavour it with salt and cayenne.

ANOTHER TOMATO SAUCE.

Cut ten or a dozen tomatoes into quarters, and put them into a saucepan with four onions shelled, a little parsley, a little thyme, one clove, and a quarter-pound of butter. Set the saucepan on the fire, stirring the contents for about three-quarters of an hour. Strain the sauce through a horse hair sieve and serve.

LEMON SAUCE FOR BOILED FOWLS.

Domestic Cookery.

Take a lemon and pare off the rind, then cut it into slices, take the kernels out and cut it into small, square bits; blanch the liver of the fowl, and chop it fine; mix the lemon and liver together in a bóat; pour on some hot melted butter, and stir it up.

TO CRISP PARSLEY.

When you have picked and washed your parsley quite clean, put it into a dutch oven, or on a sheet of paper. Set it at a moderate distance from the fire, and keep turning it till it is quite crisp. Lay little bits of butter on it, but not to make it greasy. This is a better method than that of frying.

PRINCE ALFRED'S SAUCE.

Little Dinners.

Vinegar, one and a half pints; water, one half pint; India Soy, one half pint; walnut catsup, one half pint; chillies, one ounce; shalots, two ounces; burnt sugar or colouring, one ounce. Bruise the shalots, and boil the whole for ten minutes; let it stand until cold, strain and bottle it. This is an excellent sauce for cold meat, fish, or steaks, and can be used whenever piquant sauce is required.

BUTTER SAUCE.

Little Dinners.

One ounce of flour mixed smooth in four tablespoonsful of cold water. Stir it into half a pint of fast boiling water; add a pinch of salt, let it boil up; then stir in one and a half ounces of butter.

ORANGE SAUCE FOR GAME.

Soyer.

Peel half an orange, removing all the pith; cut it into slices, and then in fillets; put them in a gill of water to boil for two minutes; drain them on a sieve, throwing the water away; place in the stew-pan two tablespoonsful of broth, and, when boiling, add the orange, a little sugar, simmer ten minutes, skim and serve. The juice of half an

orange is an improvement. This is served with duckling and waterfowl.

GARLIC SAUCE.

Soyer.

Though many dislike the flavour of this root, yet those that like it ought not to be deprived of it. Put in a stew-pan ten tablespoonsful of broth, a little tomatoes, if handy. Boil it a few minutes; scrape half a clove of garlic, put it in with a little sugar and serve.

MINT SAUCE FOR LAMB.

Soyer.

Take three tablespoonsful of chopped leaves of green mint, three of brown sugar, and put into a basin with half a pint of brown vinegar, stir it up, add one saltspoonful of salt and serve.

A VERY GOOD AND USEFUL WHITE SAUCE.

Soyer.

Put a quart of white sauce in a stew-pan of a proper size on a fire, stir continually until reduced to one-third; put two yolks of eggs in a basin, stir them well up; add your sauce gradually, keep stirring, put back in stew-pan, set it to boil for a few minutes longer, then add one pint of boiling milk, which will bring it to its proper thickness—that is when it adheres transparently to the back of a spoon. Pass through a tammy into a basin, stir now and then till cold. If not immediately required, and I have any stock left, I use half of it with half of milk. I also try this way, which is very convenient. When the yolks are in and well boiled, I put in a large gallipot, and when cold cover with pieces of paper, and it will keep good in winter for two or three weeks, and above a week in summer, and when I want to use a little

of it I only take a spoonful or two and warm it on the fire, and add enough milk or white broth to bring it to a proper thickness and use.

GOVERNOR'S SAUCE.

Mrs. Rowlands, Kingston.

Slice one peck of green tomatoes, six green peppers, six large onions, strew half a cup of salt through them, and let it stand over night; then strain off the pulp, and put it in a kettle with vinegar enough to cover it, add a cup of grated horse-radish, one cup of sugar, one tablespoonful of cloves, one of allspice, and one of cinnamon; simmer till soft.

CHILLI SAUCE.

Mrs. Ray, Ottawa.

Two red peppers and two onions chopped fine, twelve ripe tomatoes, skins taken off, one tablespoonful of salt, one of sugar, one teaspoon of allspice, cloves, ginger and nutmegs, two cups of vinegar. When the tomatoes, peppers and onions are thoroughly cooked, add the spices and vinegar.

CREAM SAUCE.

French Cookery.

Put into a saucepan four ounces of butter, a spoonful of flour, a good pinch of chopped parsley, and one of chives, salt, pepper and grated nutmegs, and a glass of cream or milk; set it on the fire, and keep stirring it; let it boil a quarter of an hour. This sauce may be served with potatoes, turbot, cod and salt fish.

MELTED BUTTER.

French Cookery.

Put some butter into a saucepan, and let it melt by a slow fire; when it has settled at the bottom of the sauce-

pan, and is very thin, strain it; mix it with a good deal of fine salt, and serve it in a sauce-boat. In Belgium and some other countries, this sauce is frequently used with all kinds of fish.

COLD SAUCE FOR FISH.

French Cookery.

Wash and chop very fine some parsley, chervil, tarragon and chives, also the yokes of two hard boiled eggs; pass them all through a sieve, add by degrees four spoonsful of oil or cream, two of vinegar, and two of mustard.

GARLIC WATER.

French Cookery.

Pick a clove of garlic; mince and crush it; then put it into a little water to give it the flavour; strain it through a sieve, and make use of it for sauces. Or vinegar may be thus flavoured.

PEPPER VINEGAR.

Home Messenger.

Fill a quart bottle or jar with small peppers, either green or ripe. Put two tablespoonsful of sugar and fill with vinegar. Invaluable in seasoning sauces, and good to eat with fish or meat.

PEPPER VINEGAR AND TARRAGON VINEGAR.

Home Messenger.

Fill a quart bottle with small peppers either green or ripe; put in two tablespoonsful of sugar, and fill with good vinegar. Tarragon vinegar can be made after the above recipe, only substituting three ounces of tarragon leaves (to be bought of first-class druggists) for the peppers.

MINT VINEGAR.

Home Messenger.

Take a glass jar and put loosely into it enough nice clean mint leaves to fill it; then pour over enough good vinegar to fill the bottle full. Cork tight and let it stand for three weeks. Then pour off into another bottle and keep to flavour mint sauce, &c.

MAITRE D'HOTEL BUTTER.

Home Messenger.

Mix—butter the size of an egg, the juice of half a lemon, and two or three sprigs of parsley, chopped very fine; pepper and salt, all together. Spread this over any broiled meat or fish when hot; then put the dish into the oven a few minutes to allow the butter to penetrate the meat.

HORSE-RADISH SAUCE.

Home Messenger.

One teacupful of grated horse-radish, a tablespoonful of ground mustard, one tablespoonful of sugar, four of vinegar, and one of olive oil, pepper and salt.

EGG SAUCE.

Home Messenger.

Cut up three hard-boiled eggs in small dice, salt, pepper, minced onions, one teaspoonful parsley and thyme, add all these to drawn butter.

BREAD SAUCE.

Home Messenger.

Boil an onion in a pot of milk for five minutes, take it out and pour the milk over a quarter of a pound of finely sifted bread crumbs, add Cayenne pepper and salt to taste.

Stir over the fire until it boils and is quite thick. A small piece of butter, or a little cream may be added.

HORSE-RADISH SAUCE.

Home Messenger.

Beat a quarter of a pound of butter to a cream and mix with it a quarter of a pint of cream, half a stick of horse-radish grated finely, pepper, salt and distilled white vinegar to taste. The sauce should be as thick as good cream, it should be kept cool. Serve in a sauce tureen.

SAUCES.

Cassell's Dictionary of Cookery.

The skill and knowledge of a cook is shown in nothing more assuredly than in the way in which she manufactures and chooses sauces. M. Soyer used to say that sauces are to cookery what grammar is to language, and the gamut is to music: and another great authority says, "that a good sauce ought to call into activity each ramification of the palatic organs." However this may be, sauce ought certainly to serve either as a relish or a finish to the meat which it accompanies. It ought, too, to be carefully made and attractively sent to table. With regard to sauces in general, it should be remembered that hot sauces should be served very hot, that when sauces need to be kept hot; they should not be kept boiling but should be put into a *bain-marie,* or failing this, the saucepan should be put in a vessel containing boiling water; that eggs and acids should not be added to sauce until it has cooled for two minutes, and after they have been added the sauce should be stirred without ceasing and should not be allowed to boil; that cream should be boiled before it is mixed with boiling sauce, and that the sauce should be stirred well after it is put in. An enammelled saucepan is the best in which to make sauce.

ROUX.

Cassell's Dictionary of Cookery.

Roux is simply a mixture of flour and butter, which when baked is used for thickening soups and gravies. It is frequently spoken of as a brown or white thickening, it should be kept in a covered jar, and will remain good for months. A teaspoonful is generally sufficient to thicken a pint of gravy.

BROWN ROUX.

Cassell's Dictionary of Cookery.

Dissolve half a pound of fresh butter, skim it well, let it stand for a minute and pour it away from the impurities which will settle to the bottom. Put the clear oily part into a saucepan over a slow fire and shake into it about seven or eight ounces of fine flour, or as much as will make a thick paste. Stir constantly and heat the preparation slowly and equally until it is very thick and of a bright brown colour. Put it into a jar and stir a spoonful into soup or gravy as it is needed. A teaspoonful will thicken half a pint of gravy. Roux may be mixed with hot or cold stock. If cold stir it over the fire till it boils; if hot, moisten the roux gradually with the stock, and off the fire to keep it from lumping.

PIQUANT SAUCE.

Cassell's Dictionary of Cookery.

Mince very finely a tablespoonful of capers, a tablespoonful of shalots, a table spoonful of gherkins. Put them into a saucepan with a quarter of a teaspoonful of pepper and three tablespoonsful of vinegar, and let them simmer gently for three minutes. Add half a pint of broth or stock, a quarter of a teaspoonful Liebig's extract of meat, a teaspoonful of the essence of anchovy, and a dessert

spoonful of brown thickening. Boil the sauce until it is thick and smooth, skim carefully and it is ready for use. If brown thickening is not at hand mix half an ounce of butter with half an ounce of flour and stir these ingredients quickly together over a moderate fire until the mixture is brightly coloured; moisten with the stock and pour over it the gherkins, &c. Time—one quarter of an hour. Sufficient for nearly a pot of sauce.

FENNEL SAUCE.

Cassell's Dictionary of Cookery.

Make some good melted butter, in the proportion of a quarter of a pound of butter, a dessertspoonful of flour, and a wineglassful of water. Blend the butter and flour together, reserving one ounce of the butter to stir in after it has been thickened and removed from the fire. Chop enough of fennel to fill a tablespoon, and put it with the butter when it is on the point of boiling. Do not let it boil, but simmer for a minute or two, then remove and stir in the remaining butter. Serve in a tureen. Sufficient for five or six mackerel.

CHAPTER VII.

ROAST BEEF AND YORKSHIRE PUDDING.

Mrs. Berry, Toronto.

SET a piece of beef to roast upon a grating. Three quarters of an hour before it is done, mix the pudding and pour into the pan. Continue to roast the beef, the dripping meanwhile falling upon the pudding below, and when both are done, cut in squares and lay around the meat when dished. Receipt for pudding, one pint of milk, four eggs, whites and yolks beaten separately, two cupsful of flour, one teaspoonful of salt.

BEEF-A-LA-MODE.

Mrs. Brough, Ottawa.

Take a piece of the thick part of the rump of beef, about four pounds, not too fat, take half a pound of fat bacon and a calf's foot, cut the bacon into pieces two inches long, and half an inch square, lard the beef through with the bacon. Place the beef into the pan, and also the foot divided into two, and a bunch of sweet herbs, two middle-sized carrots, four or six onions cut into slices, a teaspoonful of salt, half a one of pepper, one pint of water, put the cover on the pan to prevent the steam escaping. When done, remove all the fat from the top. Put the beef in a dish with the foot on each side, and the carrots and onions round, throw the gravy over, take away the herbs. This, as you may perceive, is a most exquisite dish, and it is good cold.

MINCED MEAT.

Mrs. Brough, Ottawa.

The remains of any kind of cooked meat will be found very good, cut in thin slices longways, as many pieces as you can, laying them altogether, and cut in as small pieces cross-ways as you wish, then put into a wooden bowl and mince fine. Cut off any hard pieces of skin, and put them on to boil for two or three hours, with a quart or more of water, and boil it down to one-half pint. Put in one or two onions, one teaspoonful of salt, one-half of pepper, one teaspoonful of flour. This for one pound of meat. Then put all in the frying-pan, adding the half-pint of strained stock. Let it remain until it has simmered ten minutes, take up and serve with a slice of toast cut in dice and put round the dish.

TO POT A LEG OF BEEF.

M'Kenzie's Receipts.

Boil a leg of beef till the meat will come off the bone easily; then mix it with a cow-heel previously cut into thin pieces, and season the whole with salt and spice. Add a little of the liquor in which the leg of beef was boiled, put into a colander or some other vessel that will let the liquor run off. Place a very heavy weight over it, and it will be ready for use in a day or two. It may be kept in souse made of bran, boiled in water with the addition of a little vinegar.

TO MAKE MINCED COLLOPS.

Mrs. Brough, Ottawa.

Procure a nice thick steak of the round of beef; cut out the bone and all the skin and any outside hard pieces. Put those on the fire for stock, with one or two onions and boil for two or three hours down to one-half pint of

water. Cut the steak in small pieces, then put in a wooden bowl, and mince fine; then put into the saucepan with no water; put on the fire and beat them with a pounder, until you see they are set, which will be in about seven or ten minutes, then strain the stock, and put to the collops with one teaspoonful of sugar, one of salt, one-half of pepper, one teaspoonful of flour. This quantity to one pound of meat, simmer for an hour, and serve with a slice of toast cut in dice and put round the dish.

FILLET OF BEEF WITH SAUCE HOLLANDAISE.

Mrs. Campbell, Toronto.

One and a half pounds of fillet of beef, one pound of potatoes, yolks of two eggs, one tablespoonful of cold water, one of cream, one ounce of butter, one half tablespoonful of lemon juice, half a teaspoonful of pepper, half a teaspoonful of salt. The fillet must first be cut into slices nearly an inch in thickness. Place them then upon a slightly greased gridiron, and broil over a clear fire for eight minutes, turning them constantly. Take then a small thin saucepan; put into it the yolk of an egg; pour over them the cold water, and whisk until well mixed, add the cream, lemon juice and butter, season with a very little of the pepper and salt, and place the saucepan either in a larger saucepan of boiling water, or over a very slow fire, and whisk the contents until the butter melts, and it rises to a froth. The slices of beef must now be arranged on a dish, in a circle, the end of one piece being made to lop over the other until the circle is complete. Pour over the sauce. Garnish the whole with a sprinkle of chopped parsley. Around the dish place a row of potato balls, prepared in this manner—one pound of potatoes, cut them with a French vegetable cutter, as many balls as the potatoes will furnish. Dry the balls well in a towel, throw them into hot lard for four minutes, when fired, drain them for a moment and place them on a dish.

TO MAKE BEEF TENDER.

Miss Douglas, Kingston.

Cut your steaks, the day before using, into slices about two inches thick; rub over them a small quantity of carbonate of soda, wash off next morning. Cut into suitable thickness. The same process will answer for fowl, legs of mutton, &c.

STUFFED BEEFSTEAK.

Miss Douglas, Kingston.

Get tender steak, put it on the rack in your dripping-pan. Put some small pieces of the fat in your pan, let your steak lie on the rack, until a skin comes over it, then turn over and do likewise. Take bread crumbs, butter, pepper, and salt, the same as for a fowl, spread them upon the upper part of the steak, put into the oven and bake well.

STUFFED BEEFSTEAK.

Mrs. James Dalgleish.

Stuffed beefsteak is as nice for dinner as a much more expensive roast, and it can be prepared from a rather poor flank or round-steak. Pound well, season with pepper and salt, then spread with a nice dressing. Roll out and tie closely with twine. Put in a kettle a quart of boiling water. Boil slowly one hour, take out and place in dripping pan, adding water in which it was boiled, basting until a nice brown, and making gravy of the drippings. It is delicious, sliced cold.

BEEF CUTLETS.

Cookery for Invalids.

To vary the mutton chop by an almost equally digestible morsel of meat is a great point. There is, however,

some little prejudice in England (and in Canada too), and no little ignorance on the subject of beef cutlets, or fillet steaks. They are voted tasteless, and many people suppose they can only be had from the undercut of the sirloin. Butchers, however, will not cut cutlets properly, and the best way is to buy the whole undercut of the rump, and to divide it into cutlets at home. A portion of this fillet of beef can be reserved for a roast, and is always improved by being highly salted and peppered, and hung in a cool place for a day. In warm weather the meat should be carefully rubbed over with vinegar before it is sprinkled with salt and pepper. For cutlets trim away every particle of skin and fat, leaving only the delicate round fillet, which divide into slices half an inch thick. Slightly pepper and salt the cutlets, and set them aside on a plate for two hours or more, then broil them slowly, turning often for five or six minutes. They can either be served plainly or with a piece of butter, fine and fresh, the size of a filbert mixed with chopped parsley, pepper, and salt, laid on each cutlet the moment before serving.

BEEF CUTLET SAUTE.

Cookery for Invalids.

Prepare the cutlets as for boiling, have ready the frying-pan, which should be of the smallest size and perfectly clean, a small piece of dissolved butter, put in the cutlet, let it cook as gently as possible for half a minute, then turn it on the other side for the same time, and so continue turning till the cutlet is done. If parsley is liked, when the cutlet is last turned, sprinkle a little, nicely-chopped, on the upper side, put the cutlet to a very hot plate, pour over it any gravy which may be in the pan and serve very hot. A slice taken from the undercut of the sirloin may be cooked in this way. The great art of serving this little dish to perfection, lies in slow cooking and frequent turning.

TRIPE.

Cookery for Invalids.

Tripe is exceedingly well suited to delicate digestions. There is some little difficulty in making it savoury without the use of onions, but where these are not objected to, it will be found a change from fish and other light diet. When tripe comes in from the shop, it should be considered only half cooked, and from two to three hours is not too long to simmer it. To stew tripe white, put one-half of a pound in a stewpan with a quarter of a pint of water, a saltspoonful of salt, a pinch of pepper, and two minced onions. Let it simmer gently for two hours or until perfectly tender. Then strain the gravy, take off every particle of fat, boil it up, and thicken it with a small dessertspoonful of flour mixed smooth in two or three tablespoonsful of cream or milk. Put the tripe back into this sauce, and let it simmer very gently for a quarter of an hour. Lemon juice or a few drops of vinegar are good additions to tripe.

BEEF BROSE.

Cassell's Dictionary of Cookery.

Take the liquor from the boiling of a large joint of beef. After the meat has been removed, make it come to the boil and stir into it some oatmeal, which has been previously browned in an oven. Send it to table quite hot, but not too thick. A little of the liquor made to boil up will remedy this.

CURRIED BEEF.

Cassell's Dictionary of Cookery.

Cut an onion and half a baking apple, peeled and cored, into very small pieces, and fry them in a saucepan for two or three minutes. Add a pound of cold roast or boiled beef cut into thin slices, fry the meat and pour over it half a pint of water, in which has been stirred a teaspoonful

of curry powder, and simmer for ten minutes. Serve with boiled rice in a separate dish.

HUNTER'S BEEF.

Get a nice round of beef, weighing about twenty-five pounds, and hang it for two or three days, according to the weather. When hung long enough, put it into a salting pan, reduce the following ingredients to powder, and rub it into the meat every morning for eighteen or twenty days, turning it at every rubbing, three ounces of saltpetre, three ounces of coarse sugar, one ounce of cloves, one nutmeg, half an ounce of allspice, one pound of salt, and half a pound of bay-salt. When salt enough, cleanse it from the brine, put a bandage round the whole extent of the meat to keep it in shape, and lay it in a pan with half a pint of water at the bottom, and shred suet on the top of the beef. Cover all with a paste composed of flour and water, and bake it for about six hours. Do not remove the paste until the heat has quite gone off. The bandage round the beef should be clean, and not quite new. The gravy left at the bottom of the pan should be preserved. It will be found excellent for made dishes of any kind. The beef may be glazed and garnished with savoury jelly.

LARDED BEEF.

The Dinner Year-Book.

Make perpendicular incisions in your cold roast, having trimmed the top smoothly and thrust in lardoons of fat salt pork, set closely together. Take the fat from the cold gravy, and add to the latter a little minced onion, or tablespoonful of catsup, and a large cup of boiling water. Lay the meat in a dripping-pan, pour the gravy upon it, invert another pan over it, and cook it in a moderate oven about an hour. Turn the meat once, and baste six times with the gravy. Dish the meat; strain the gravy, thicken it with browned flour, boil up, and pour into a boat.

SOUSED BEEF.

Take either buttock, chuck, or brisket of beef, and season with salt and pepper for four days; then roll it up as even as you can, tie a cloth fast about it, and boil it in salt and water till it is tender, then souse it in water and vinegar and a little salt. Put it in a hook frame to form it round and upright, then dry it in some smoky place, or in the air. When you wish to use it, cut it out in slices and serve it with sugar and mustard.

BEEF SMOKED, HAMBURG.

Take a rump of beef, put it into a pan, with juniper berries, thyme, basil, clove of garlic, bay leaf, cloves and onions cut in slices. Cover your pan very carefully so as to exclude all air; turn your meat every two or three days; at the end of a fortnight take it out, and after having washed it in several waters, drain it for four and twenty hours; then wrap it in a clean cloth, put it into a saucepan, and let it stew for seven or eight hours; take it out and let it drain. Serve cold the same as ham.

RIB OF BEEF.

Book of the Household.

Keep two or three ribs of beef till perfectly tender, take out the bones and skewer the meat as round as possible. Some cook eggs and stuff them with beef stuffing. At first have a gentle fire and then make it stronger. It will take four or five hours.

BEEF PASTY.

Book of the Household.

Take a small rump or sirloin of beef, bone it and beat it well with a rolling pin, to five pounds of beef, take two ounces of sugar, rub it well into the meat, and let it lie for twenty-four hours; then wipe it clean, and season it

highly with salt, pepper, and nutmeg; put it in your pasty, and lay over it one pound of butter; close it up and bake it. Put the bones into a pan with just as much water as will cover them, and bake them to make gravy, and when the pasty is drawn, put in some of this gravy.

FILLET OF BEEF ROASTED AND LARDED.

Book of the Household.

Take of the superfluous fat and tie the fillet ready for cooking; lard it at each extremity, leaving the middle without lard. Let it soak for some days in oil seasoned with onions, parsley, lemon juice and pepper. Truss it in the form of an S or a round, and roast it till it retains a good colour. Dish it with any sauce you may think best.

BEEF LOAF.

The Home Cook Book.

Three and a-half pounds of beef, minced very fine and uncooked; four large crackers, crushed very fine, one egg, one cupful of milk, butter size of an egg, one tablespoonful of salt, one of pepper, mix in shape of a loaf, and bake in a slow oven two hours and a-half, basting often; to be eaten cold. Very nice for tea and lunch.

TO STEW A ROUND OF BEEF.

Miss Barbara Greig, South Georgetown.

Boil the beef until it is rather more than half done. Gash it with a sharp knife, then rub it over with salt and pepper and sweet herbs, chopped fine, also one onion cut small, dredge it with flour, strew bits of butter over and put it into a dinner pot with a pint or more of the water in which it was boiled; cover it closely, and let it bake or stew slowly for two hours; add a little hot water when it may be necessary to keep it from burning. Turn

it once, when it is nicely browned, take it up, add a little boiling water to the gravy. Stir it well together, let it boil up once, and then pour it over the meat.

BEST WAY TO COOK A SIRLOIN STEAK.

Mrs. Thos. McKay.

Procure a sirloin steak, about an inch thick. Place it on a meat board, and trim it well by cutting off all the skin from round the edge of the steak, and any fat that may be on it, leaving in the bone. Beat it well with a beefsteak hammer. Have the frying-pan heating, and when quite hot, put in a piece of butter the size of a hickory nut, and tip the pan round and round, so that the butter will go all over the surface of the pan. Put in the steak, and keep turning it every second, constantly, with a pancake slice (two of them is better than one) for five minutes. While this operation is going on, have your assiette warming, have it very hot indeed, and have your meat cover very hot also, heat it over steam, and when the steak is ready, put on the assiette a tablespoonful of mushroom catsup, and put the steak on it, take a piece of butter about the size of a walnut, and with the point of a knife keep pressing in the half of this butter, in nips all over the surface of the steak. But you must press it in with the point of a knife remember, and sprinkle pepper and salt over to suit the taste. Turn over the steak and do the same to the other side with the other half of the butter, put a sprinkle of pepper and salt on it too. To make the gravy, when the steak is put on the dish, put a tablespoonful or so of boiling water in the frying pan, tilt it round once or twice and pour it on the assiette, on the side of the dish (not on the steak) and let it run down. This is very important. If more gravy is required, take the trimmings and a little bit of the end of the steak, and put on in a saucepan an hour or so before using the steak, and you will have nice gravy. Of course the steak can be

broiled on a gridiron, but this mode of cooking it is preferred.

TO COOK BEEFSTEAK.

Mrs. Smith, Bristol.

Place the spider on a hot fire; when it is quite hot; put on the steak, which should be an inch thick, have as few pieces as possible. Keep turning it to prevent burning. If the pan is hot enough, it ought to be turned every fifteen seconds. In three minutes place it on a platter previously warmed, and sprinkle salt and pepper to suit, also one ounce of butter, to each pound of steak.

SPICED BEEF.

Mrs. Stitt, Ottawa.

Ingredients—twelve to fourteen pounds round beef, one-half pound of coarse brown sugar, one ounce saltpetre, quarter pound pounded allspice, one pound coarse salt. Rub the sugar well into the beef, let it lie one day, then rub in the salt. Turn daily for a fortnight. Put it into warm water and boil very gently from three and a-half to four hours, according to weight. To be served cold.

SPICED ROUND OF BEEF.

Mrs. (Senator) Vidal, Sarnia.

Let the round drain for a day, then one-half pound coarse brown sugar, and rub for three days all over, after which rub well every day, for three weeks, with the following mixture: three-quarter pound of common salt, four ounces of black pepper, two ounces of saltpetre, one and a-half of allspice, one and a-half of cloves. All pounded very fine, and mix well together. When ready to bake place in a pan with two bits of nice fat over it. Make a crust of any kind of meal or flour. Cover the round and pan, so as to keep in the steam, and bake from four to five hours, according to size of round.

SCARLET BEEF.

Mrs. Hugh Young, Sand Point.

Mix a little mace, cloves, allspice, black pepper, and saltpetre. Rub it well into two pounds of tender lean beef; let it lie six days, turning it daily and rubbing it with the pickle. Then roll and tie it firmly with tape, put it and the pickle into a small jar, with a slice of beef suet under and over it, tie it closely, and bake it an hour. It is eaten cold, cut in thin slices and garnished with parsley. If kept long, the colour fades.

SCARLET BEEF.

Old Cookery Book.

Take a piece of a breast of very fat beef; blanch it twenty-four hours in cold water; then drain the water away from it, and dry it well with a cloth, rub it well with brown sugar, salt, and saltpetre, turn it every day for a fortnight, and then boil it, it eats very well hot with greens, and when sliced down, makes a very pretty cold asset.

TO POT BEEF.

Old Cookery Book.

Take some slices of a rump or a hock-bone of beef; strew a little saltpetre on it; let it lie two days; then put it in the potting-can with a good deal of butter and suet; tie it close up with paper and put in a quick oven; let it bake two or three hours; then take it out and pour all the fat and gravy clean from it; when it is cold pull it all into threads and beat very fine in a mortar: season it with salt and mixed spices. Whatever weight of beef you have, take the same weight of sweet butter, oil and skim it, pour it on the meat and keep back the grounds. You must work the butter and meat well together; then press it into small white pots, and oil some more butter, pour it

on the top, and tie them close up with paper. You may send it in the pots to the table..

TO RED A RUMP OF BEEF.

Old Cookery Book.

For one rump, take two ounces of saltpetre, a quarter pound brown sugar, half-pound of bay salt, one ounce of Jamaica pepper, two drops of cloves, a nutmeg or two, beat and mix them altogether, and rub it into the beef as well as you can; then rub it over with common salt, bed and cover it with the same. Let it lie three weeks, turning it every other day, and then hang it up.

TO COLLAR BEEF.

Old Cookery Book.

Take the nine-holes of beef; bone it; rub it well with salt and saltpetre; let it lie three or four days, or more, according to the thickness of the beef; take it up and dry it well with a cloth; then season it very well with mixed spices and sweet herbs; roll it up very hard and roll a cloth about it; tie the cloth very tight at both ends; bind the whole collar very firm with broad tape; put it into a pot of boiling water; be sure to keep it always covered with water. If it is very thick, it will take nearly four hours boiling. When it is boiled, hang it up by one of the ends of the cloth to drop the water from it, when it is cold loose it out of the bindings. You may make a collar of pork the very same way; it takes always a little more boiling than beef.

BEEF LIVER FOR GRAVY.

Warne's Every-day Cookery.

The liver must be first hung up to drain. After that salt it well and leave it twenty-four hours in a dish. Then hang it up to drain, and when it has ceased dripping, hang

it in a dry place for use. It is excellent for gravy to cutlets and all made dishes.

TO ROAST A FRESH TONGUE.

Warne's Every-day Cookery.

The tongue; twenty-four cloves, a quarter pound of butter; about six ounces of bread-crumbs; two eggs. Soak the tongue till it has thoroughly disgorged, in lukewarm water, for about ten or twelve hours. Trim and scrape it, stick it over with the cloves, and boil it slowly for two, or, if large, three hours. Then take it up, and brush it over with the yolks of the eggs, sprinkle it with bread-crumbs. Run a long iron skewer through it, and roast it of a nice brown, basting it constantly with butter. Put it on a hot dish, and pour round it half a pint of good gravy. Serve it with red currant jelly.

TO DRESS A BULLOCK'S HEART.

Warne's Every-day Cookery.

One heart; veal stuffing; half a pint of rich gravy. Soak a bullock's heart for three hours in warm water; remove the lopes and stuff the inside with veal forcemeat; sew it securely in; fasten some white paper over the heart and roast it two hours before a strong fire, keeping it basted frequently. Just before serving, remove the paper, baste and froth it up, and serve with a rich gravy poured round it, and currant jelly, separately.

BEEF OLIVES.

Warne's Every-day Cookery.

A pound and half of rump steak; three yolks of eggs, a little beaten mace, pepper, and salt, teacupful of bread-crumbs, two ounces of marrow or suet, a sprig of parsley, the rind of half a lemon; one pint of brown gravy; a teaspoonful of ketchup; one of browning; a teaspoonful of

lemon pickle, a piece of butter rolled in flour; eight forcemeat balls. Cut the steak into slices of about half an inch thick, and six or seven inches long, rub them over with the yolk of a beaten egg, and strew thickly over them some bread-crumbs, the marrow or suet chopped fine, then the parsley minced, the grated rind of half a lemon, a little beaten mace and some pepper and salt, all mixed well together. Roll each olive round, fasten it with a small skewer, and brown them lightly before the fire in a Dutch oven. Then put them into a stewpan with the gravy, ketchup, browning, and lemon pickle, thicken with a piece of butter rolled in flour, and serve the olives in the gravy. Garnish with forcemeat balls.

TO PREPARE A ROUND OF BEEF FOR BAKING.

Let it lie one night in common salt and saltpetre; and rub it very well; then take a very small quantity of allspice, nutmeg, mace, and black pepper, ground very fine; rub one half on the beef at first, and the remainder, a little every day for nine days, when it will be fit for baking. The quantity of spice depends on the piece of beef, on the size of it. Light brown sugar must be mixed with the saltpetre and spice. The beef must be larded with some suet previous to baking it.

BEEFSTEAK DUMPLING.

Choose a juicy piece of beef without much fat and cut it into neat slices, about half an inch thick, sprinkle some salt and pepper over them, place a small lump of butter on each, roll them up tight and flour them a little. Line a basin with plain suet paste, fill it with the rolls of beef, add a few mushrooms and a little catsup. Cover up the meat with the paste, tie up the basin in a floured cloth, and boil it three hours.

TO PRESERVE MEAT IN SUMMER.

Coating meat with dry wheaten flour will retain it sweet for a three-fold lengthened period, even in tropical

climates, the flour acting as an isolater against air and moisture. Decomposition will not occur at the temperature of freezing. This proves the great advantage of ice-chests for the preservation of food.

BEEF.

Cassell's Household Guide.

In ordinary weather a round of beef, weighing seven or eight pounds, will be sufficiently salted for domestic use in five or six days; but meat absorbs salt in hot weather much quicker than in cold. During the former, it must be protected from flies, whose maggots are not afraid of brine, by throwing net or muslin over it, or keeping it under a wire-work cover, or in a meat safe. Rub the meat all over with half an ounce of saltpetre, to give it colour. Let it remain so for two or three hours. Then you may pile over the meat half a pound or so of good brown sugar. This is not essential, but is a great improvement; those who taste the beef will find the flavour good, without guessing the reason why. Then cover it completely with common salt, piled over it, till every part of it is hidden. To be sparing of this useful article is very poor economy; it is hardly prudent to spoil five shillings worth of meat, for the sake of two pennyworth of salt. Turn the beef in the salting-pan every day, and ladle it with the brine which comes away from it. Before boiling it, rinse it rapidly in cold spring water. You may stuff it in one or two places with chopped parsley, thrust into holes made through it with a knife. Lean joints of beef should always have a portion of fat salted with them to be boiled and served at the same time. Set salt beef on the fire with the water cold, and remove the scum as fast as it rises. When it boils, throw in turnips, carrots, onions, and parsnips; if approved afterwards, allow it only to bubble up without ever coming to a gallop. Beef that has long been salted in brine, before it can be cooked,

must have some of the salt drawn out by steeping in fresh water.

MEAT GLAZE IN A HURRY.

(For the above or other meats to be served cold.)

Cassell's Household Guide.

Cut a quarter of a pound of beef or veal into very thin slices; fry them in butter over a gentle fire; take the fryingpan off the fire, add a wineglassful of water, pepper, and salt. Set the pan on the fire again; scrape the inside with a spoon; let it boil up and thicken; pass it through a strainer into a cup, and it is fit for application to the meat to be glazed.

CHAPTER VIII.

TO BOIL A HAM.

Warne's Every-day Cookery.

A BLADE of mace; a few cloves, a sprig of thyme, and two bay leaves. Well soak the ham in a large quantity of water for twenty-four hours, then trim and scrape it very clean, put it into a large stewpan with more than sufficient water to cover it. Put in a blade of mace, a few cloves, a sprig of thyme and two bay-leaves. Boil it for four or five hours, according to the weight; and when done, let it become cold in the liquor in which it was boiled. Then remove the rind carefully without injuring the fat, press a cloth over it to absorb as much of the grease as possible, and shake some bread raspings over the fat, or brush it thickly over with glaze. Serve it cold, garnished with parsley, or aspic jelly in the dish. Ornament the knuckle with a paper frill and vegetable flowers.

OR TO SERVE HOT.

Warne's Every-day Cookery.

Before placing your ham in soak, run a small sharp knife into it close to the bone, and if when withdrawn, it has a pleasant smell, the ham is good. Lay it in cold water to soak for twenty-four hours, if it has hung long, changing the water twice; but twelve hours is the usual time for a Yorkshire ham. Before boiling, wash it thoroughly, and trim it neatly, removing any rusty parts. Cover it well with water, bring it gradually to a boil, tak-

ing care that it continues to do so (but not too fast), and as the scum rises skim the pot carefully. When it is done, draw off the skin, and sift bread-raspings over the ham. Place a frill of paper around the knuckle and serve.

TO STEAM BACON.

Warne's Every-day Cookery.

It is a mistake to boil bacon. It should be steamed. No waste then takes place as to quantity, and the flavour is quite preserved, while the bacon is much more tender, as it cannot well be spoiled by too much boiling, or rather too quick boiling. Scrape the outer rind or skin well, wash the bacon, put it in a steamer over a pot of boiling water and steam it for as long as required, by the weight. Serve it with veal or fowls or by itself with greens.

TO SALT LARDING BACON.

Warne's Every-day Cookery.

Bacon to be used for larding should be very firm and fat, and should not be cured with saltpetre, the effect of which is to redden white meats. Rub the pieces of bacon you wish to keep for larding with fine salt, lay them well salted, one on the other, put a weight on them and leave them for six weeks in pickle, then have them smoked quite dry. Directions for larding are given in this work, but only practice can enable the cook to lard nicely.

TO STEAM A HAM.

Warne's Every-day Cookery.

If the ham has been hung for some time, put into cold water, and let it soak all night, or let it lie on a damp stone sprinkled with water for two days to mellow. Wash it well, put it into a steamer—there are proper ones made for the purpose—over a pot of boiling water. Steam it

for as long time as the weight requires, the proportion of time given above. This is by far the best way of cooking a ham. It prevents waste and retains the flavour. When it is done, skin it and strew bread-raspings over it as usual. If you preserve the skin as whole as possible, and cover the ham when cold with it, it will prevent its becoming dry.

TO BOIL BACON.

Warne's Every-day Cookery.

If very salt, soak it in soft water two hours before cooking. Put it into a saucepan with plenty of water, and let it boil gently. If a fine piece of the gammon of bacon, it may, when done, have the skin as in hams, stripped off, and have finely powdered bread-raspings strewed over it.

PORK TENDER-LOINS.

Warne's Every-day Cookery.

Are either fried or broiled. In either case they require to be very thoroughly done, and served without gravy, simply adding a tablespoonful of vinegar to the dripping from the gridiron in the pan.

TO FRY SALT PORK.

Warne's Every-day Cookery.

Salt pork is greatly improved by soaking it in milk two or three hours, then rolling it in Indian meal before frying.

TO BROIL SALT PORK.

Warne's Every-day Cookery.

Soak some thin slices of salt pork in milk for two or three hours, lay on the fine double gridiron, and turn quickly, so as not to scorch. This makes a delicious supper-dish,

if cooked and eaten promptly. It should not be taken off the coals till the family are seated at the table. Serve on a very hot dish.

TO BAKE SALT PORK.

Warne's Every-day Cookery.

Let it soak over night in skimmed milk, then bake like fresh pork.

PORK AND BEANS.

Warne's Every-day Cookery.

One quart of beans soaked over night in tepid water, in which has been dissolved one teaspoonful of soda. Early in the morning pour this water off, add two quarts of boiling water and half a teaspoonful of soda, boil the beans two hours, until the skin crack. Then drain, put into a bean-pot, or large tin or earthen dish, in the centre of which is a pound of salt pork scored in small squares. Let the beans come up to the level of the rind of the pork, pour over this one quart of boiling water, in which two tablespoonsful of molasses have been stirred. Cover and bake slowly from two to four hours. If necessary, you may add a teacup more of boiling water.

CHESHIRE PORK-PIE.

Common Sense in the Household.

Cut two or three pounds of lean fresh pork into strips as long and as wide as your middle finger. Line a buttered dish with puff-paste; put in a layer of pork seasoned with pepper, salt, and nutmeg, or mace; next a layer of juicy apples, sliced and covered with about an ounce of white sugar; then more pork, and so on, until you are ready for the paste cover, when pour in half a pint of sweet cider, and stick bits of butter all over the top. Cover with a thick lid of puff-paste, cut a slit in the top,

brush over with beaten egg and bake an hour and a half. This is an English dish, and is famous in the region from which it takes its name. It is much liked by those who have tried it, and is considered by some equal to our mince-pie. Yorkshire pork-pie is made in the same way, with the omission of the apples, sugar, and nutmeg, and the addition of sage to the seasoning.

SAUSAGE.

Common Sense in the Household.

Six pounds of lean fresh pork, three pounds of fat fresh pork, twelve teaspoonsful of powdered sage, six of black pepper, six of salt, two of powdered mace, two of powdered cloves, one grated nutmeg. Grind the meat, fat and lean, in a sausage mill, or chop it very fine. The mill is better, and the grinding does not occupy one-tenth of the time that chopping does, to say nothing of the labour; one can be bought for three or four dollars, and will well repay the purchaser. Mix the seasoning in with your hands, taste to be sure all is right, and pack down in stone jars, pouring melted lard on the top. Another way of preserving them is to make long narrow bags of muslin, large enough to contain each enough sausage for a family dish. Fill them with the meat, dip in melted lard, and hang from the beams of the cellar. If you wish to pack in the intestines of the pig, they should be carefully prepared as follows: Empty them, cut them in lengths, and lay for two days in salt and water. Turn them inside out, and lay in soak one day longer. Scrape them, rinse well in soda and water, wipe and blow into one end, having tied up the other with a bit of twine. If they are whole and clear, stuff with the meat; tie up and hang in the store-room or cellar. These are fried in their cases in a clean dry frying-pan, until brown. If you have the sausage meat in bulk, make into small round flat cakes and fry in the same way. Some dip in egg and pounded cracker-

crumbs, others roll in flour before cooking. Their own fat will cook them. Send to table dry and hot, but do not let them fry hard. When one side is done, turn the other. The fire should be very brisk. Ten minutes or twelve at the outside, is long enough to cook them.

LARD.

Common Sense in the Household.

Every housekeeper knows how unfit for really nice cooking is the pressed lard sold in stores as the best and cheapest. "It is close and tough, melts slowly, and is sometimes diversified by fibrous lumps." And when lard has been "tried out" by the usual process, it is often mixed with so much water as to remind us unpleasantly that it is bought by weight. The best way of preparing the "leaf lard," as it is called, is to skin it carefully, wash and let it drain; then put it, cut into bits, into a large clean tin kettle or bucket, and set this in a pot of boiling water. Stir from time to time until it has melted; throw in a very little salt, to make the sediment settle; and when it is hot—(it should not boil fast at any time, but simmer gently until clear). Strain through a coarse cloth into jars. Do not squeeze the cloth so long as the clear fat will run through, and when you press the refuse into a different vessel to be used for commoner purposes than the other.

TO PICKLE PORK.

Hams, shoulders, chines and "middlings" are the parts of the hog which are usually pickled. This is done as soon as may be after the meat is fairly cold, especially in moderate weather. When you can pack down pork twenty-four hours after butchering, it is best to do so unless the cold be severe enough to preserve it longer. Four pounds of salt, one pound of brown sugar, one ounce saltpetre in three gallons of water. Put into a large saucepan and

boil for half an hour, skimming off the scum. When cold, pour over the meat and let it lie for a few days. This is intended to corn a small quantity of meat for family use.

FRIED HAM.

Common Sense in the Household.

If raw, soak as for broiling. Cook in a hot frying-pan turning often till it is done. Serve with or without the gravy as you please.

PLANS FOR MAKING THE MOST OF A PIG.

Make some of the commonest parts of the pig into sausages, chopping the lean by itself very fine, and the fat not so fine, season highly with salt and pepper as you proceed, and sage and savory. Have cheap factory cotton bags made, as thick as your arm, pack in the chopped meat very tight, tie close and hang where they will freeze. To use, rip up the bag as far as you need, slice and fry. If these are made before Christmas, they will keep all winter.

Rinds and sausage trimmings boil to a jelly. Season with pepper, salt, and sage. Cut them in small pieces. They will keep to use slowly. Warm in a spider, with a little of its own liquid and a tablespoonful of vinegar enough for breakfast.

The bones are kept for soups, such as peas, beans, rice, &c. Don't pot the whole head. Pickle the cheeks. They are very choice parts. Make a cheese of the rest, along with the feet, ankles, tail, ears, &c.

A ROAST OF PORK.

A small piece of pork, the kidneys and heart stuffed with potatoes and onions or bread. Put the pork in the centre of the dish. The kidneys at each side, the heart and tongue at the ends.

LEG OF FRESH PORK ROASTED.

Home Messenger Book.

Score in crossed lines a leg of pork; run the knife around the bone until it is loosened, take out the bone and fill the place with a rich stuffing made of stale bread, seasoned with butter, salt, pepper, and onion. Take a few stitches to prevent the stuffing from coming out. Put it on the spit and baste it with fresh butter (it is more delicate than lard). Fresh pork requires longer cooking than any other meat. Serve with hot apple sauce and fresh potatoes cut in quarters and fried. It will take from three to four hours to cook, according to size.

PORK SPARE RIBS.

Home Messenger Book.

Are best well broiled over a slow fire, and served with hot apple sauce.

SUCKING PIG.

Home Messenger Book.

Sucking pig is merely plain roasted, stuffed with veal stuffing, but before putting it to roast, it requires to be rubbed very dry and floured, otherwise the skin would not eat crisp; the usual method of serving it is to cut off the head, and divide the body and head of the pig in halves lengthwise; pour over some sauce made of the brains and a little brown sauce, or of white melted butter, nicely seasoned with salt, pepper, and sugar; serve apple sauce separate in a boat, if approved of.

ROAST PIG.

Dinner Year Book.

See that the butcher has done his part well, in cleaning the month-old pig. Rinse out with soda and water, then

with fair water, wiping the pig dry, inside and out. Prepare a dressing of a cupful of crumbs, half a chopped onion, two teaspoonsful of powdered sage, three of melted butter, a saltspoonful of salt, and as much pepper, half a grated nutmeg and the yolks of two beaten eggs. Moisten with half a cupful of soup-stock, and stuff the little fellow into his original size and shape. Sew him up, and place him in a kneeling posture in the dripping pan, skewering or tying his legs in the proper position. Dredge with flour, Pour a little hot-salted water in the dripping pan. Baste with butter and water three times as the pig warms; afterwards with gravy from the dripping-pan. When he begins to smoke all over, rub every ten minutes with a rag dipped in melted butter. This will keep the skin from cracking. Roast in a moderate steady oven for two hours. Put the innocent still kneeling upon a large hot dish; surround with celery and blanched celery tops. Put a wreath of green about his neck, and a sprig of celery in his mouth. Skim and strain the gravy; thicken with browned flour; boil up, add the juice of a lemon, and serve in a boat. In carving, cut off the head first; then split down the back; take off hams and shoulders, and separate the ribs.

PORK CUTLETS.

Little Dinners.

Cut them from a loin of small, dairy fed pork. The best plan is to take the meat in one piece from the bones, and then divide it into cutlets. Trim away nearly all the fat, and let the cutlets be about half an inch thick. Save the kidney for a breakfast dish, but use the under fillet as cutlets. Take all the bones and skin, with any bits of bacon and ham you may have, fry them brown with two sliced onions, and put them on to boil for two hours, in only enough water to cover them, the object being to make the gravy strong. Strain it and let it get cold, in order to remove the fat. This done, put it on to boil down

with isinglass or gelatine, and enough browning to give it a good colour. When you have broiled the cutlets, until they are nicely done and a little brown, brush them over with this glaze, arrange nicely on a dish, and put round them some tomato sauce, made from tomato compote, to be had at all Italian warehouses. In order not to waste any, put the compote into an earthenware jar with a little of the pork glaze, set it in a saucepan of water, and so let it get hot.

FILLET OF PORK.

Miss Elliott, Guelph.

Cut a fillet or round, handsomely and evenly, from a fine leg of fresh pork. Remove the bone. Make a stuffing or forcemeat of grated bread-crumbs, butter, a teaspoonful of sweet marjoram, or tarragon leaves, and sage leaves enough to make a small teaspoonful when minced or rubbed fine; all well mixed and slightly seasoned with pepper and salt. Then stuff it closely into the hole from whence the bone was taken. Score the skin of the pork to go all round the fillet. These circles should be very close together or about half an inch apart. Rub into them lightly a little powdered sage. Roast it well till it is thoroughly done throughout, as pork if the least underdone is not fit to eat. Place it for the first hour, not very close to the fire, that the meat may get well heated all through, before the skin begins to harden, so as to prevent the heat from penetrating sufficiently. Then set as near the fire as it can be placed without danger of scorching. Keep it roasting steadily with a bright, good, regular fire for two or three hours, or longer still if it is a large fillet. It may require four hours. Baste it at the beginning with sweet oil (which will make it crisp), or with lard.

PIG'S CHEEK (A NEW METHOD).

Soyer.

Procure a pig's cheek, nicely pickled, boil well until it is very tender, tie half a pint of split peas in a cloth, put them into a stewpan of boiling water, boil about half an hour, take them out, pass through a hair sieve, put them into a stewpan with an ounce of butter, a little pepper and salt and four eggs. Stir them over the fire until the eggs are partially set, then spread it over the pig's cheek, egg with a paste-brush, sprinkle bread-crumbs over, place in the oven ten minutes, brown it with a salamander, and serve.

LOIN OR NECK OF PORK (NORMANDY FASHION).

Soyer.

Procure a neck or loin, put it in a common earthen dish having previously scored the rind, rub over with a little oil or butter, place about twenty potatoes, cut in halves or in quarters, in the dish with the pork, ten onions peeled, and twenty apples peeled and quartered, place in a warm oven for an hour and a-half or more, then dress it upon the dish with the apples, onions, and potatoes around and serve.

SPARE RIB OF PORK.

Soyer.

When spitted, rub some flour over the rind, roast it before a clear fire, not too strong, or cover it with paper; about ten minutes before taking it up, throw some powdered sage over it, and froth it up with some butter in a spoon, and serve with gravy under. Afterwards baste it with its own gravy. When done, skim the fat from the gravy, and dredge in it a little flour to thicken it. Send the pork to table with the gravy in a boat; and a deep

dish of apple sauce, made very thick, flavoured with lemon and sweetened well.

HIND QUARTER OF SUCKING PIG.

Soyer.

Cut off the skin, cover with paper, and roast before a quick fire about three quarters of an hour, ten minutes before being ready, remove the paper and baste it; serve with gravy under, and mint sauce and salad.

SALT PORK.

Soyer.

Pork is salted in the same manner as described for beef, omitting the sal-prunella, but of course not requiring so long a time; a leg weighing seven pounds would be well salted in a week, as also would a hand and spring weighing about ten pounds, and either would require two hours boiling, putting them in a stewpan, with cold water, and serving with carrots and greens and pease-pudding.

ITALIAN PORK.

Soyer.

Take a nice leg of fresh pork; rub it well with fine salt and let it lie in the salt a week or ten days. When you wish to cook it, put the pork in a large pot with just sufficient water to cover it, and let it simmer four hours, skimming it well. Then take it out, and lay it on a large dish. Pour the water from the pot into an earthen pan; skim it and let it cool while you are skimming the pork, then put into a pot one pint of good vinegar, mixed with half pound of brown sugar, and a pint of the water in which the pork has been boiled, and from which has been carefully skimmed off all the fat. Put in the pork with the upper side toward the bottom of the pot. Set it again

over the fire which must first be increased, and heat the inside of the potlid by standing it upright against the front of the fire. Then cover the pot closely and let the pork stew for an hour and a-half longer; basting it frequently with the liquid around it, and keeping the potlid as hot as possible, that the meat may be well browned. When done, the pork will have sómewhat the appearance of being coated with molasses. Serve up the gravy with it. What is left of the meat, may be sliced cold for breakfast and luncheon.

PORK OLIVES.

Soyer.

Cut slices from a fillet or leg of cold fresh pork. Make a forcemeat in the usual manner, only substituting for sweet herbs, some sage-leaves chopped fine. When the slices are covered with the forcemeat, and rolled up and tied round, stew them slowly either in cold gravy left of the pork or in fresh lard. Drain them well before they go to table. Serve them up on a bed of mashed turnips or potatoes.

PIG'S FEET AND EARS.

Cassell's Dictionary of Cookery.

Clean and soak the feet and ears, and boil them in water until they are tender. Split the feet in halves, draw out the bones, and press them between two dishes until they are cold and stiff. Cut the ears into strips half an inch wide and set them also aside. When they are to be served dissolve two ounces of fresh butter and mix smoothly with it a teaspoonful of flour. Slice two good sized onions and stew them in the mixture until they are tender; put in the ears, and when they are hot stir in with them a teaspoonful of mixed mustard. Turn the whole upon a hot dish and keep it in a warm place. Dip the feet into clarified butter and seasoned bread crumbs, and

boil over a clear fire. Put them on the dish with the ears, &c. and serve as hot as possible.

PIG'S FRY.

Cassell's Dictionary of Cookery.

Procure a fresh pig's fry. Wash it well and dry it, then cut it into slices the third of an inch in thickness. Butter a baking-dish, cover the bottom with a layer of the lean slices, and sprinkle over them a little powdered sage, minced onions, pepper and salt; place sliced potatoes on these and then a layer of fat slices with a little more seasoning, and sliced potatoes over the whole. Fill the dish with boiling stock or water, mixed smoothly with a small portion of flour and bake in a moderate oven. Serve very hot. Time to bake—two hours and a half. Sufficient for three or four persons.

GLAZE FOR HAMS.

Invalid's Cook.

Take a small quantity of clear brown soup and let it boil very fast till it becomes thick, or if this is not at hand take about three or four tablespoonsful of the gravy from under dripping and simmer it for three or four hours with a little isinglass or gelatine in it till it becomes quite stiff. Apply while hot with a paste brush. In either case be careful it does not burn.

PORK JELLY.

Invalid's Cook.

Salt a pig's feet and ears for two or three days, then put them into a saucepan with sufficient water to cover them and boil them quickly for several hours till the meat leaves the bones. Then take them out, throw away the bones and cut the meat into very small pieces as if for a

mince. After this has been done put it all back again into the saucepan with a little pepper. This must now be boiled very slowly till it becomes thick and almost a jelly; then put it into a shape and turn out when cold. A little mace, sage and parsley, chopped *very* fine, may be added to flavour it if liked; but if so the herbs must only be added at the last, as if boiled they give a greenish hue to the jelly. Calf's feet or cow heels dressed in the same way make a very light and nourishing jelly.

TOASTED RASHERS OF BACON.

Cookery Made Easy.

New bacon, that is freshly-cured bacon, should always be procured for toasting, it is nicer and much more nourishing than old dry bacon. If you like it fat the ribs or back part is the best; but if you like it pretty lean, the cushion is by far the best; the whole of the thick part of the cushion will cut into fine rashers; they should be cut about one-sixth of an inch thick. Before you toast rashers of bacon, always cut off the rind and also the outside of the bottom; when so done, lay them in a small dish before the fire for about five minutes, on one side, then turn them and do them five minutes on the other side, taking care to catch all the gravy which drops from it in the dish, and serve it up in the same dish gravy and all; for when the rind and bottom is cut off before you put it down to toast, all the gravy which drops from it is nice, and clear, and nourishing. Many families have the bacon and gravy served up with bread, merely on account of its superior healthiness, to bread and butter or buttered toast, for breakfast. To fry bacon in a fryingpan is the most wasteful way it can be dressed, and is now considered to be both vulgar and discreditable. Cold bacon cut into slices a quarter of an inch thick, with a little crust of bread grated over them and laid in a cheese-toaster before the fire till they are brown on both sides, are very good

for breakfast; about three minutes for each side will be enough for them, with a bright fire.

HAM TOAST.

Invalid's Cook.

When a ham gets unsightly for the table, take off as much of it as you require, and mince it up very finely. To one pint of mince put two tablespoonsful of cream or new milk; boil it five minutes, and have well buttered toast ready to lay it upon at the end of that time. Then strew bread crumbs, with which a little parsley has been mixed, on the top and brown it over with a salamander, or in the oven.

PORK JELLY.

Invalid's Cook.

Salt a pig's feet and ears for two or three days; then put them into a saucepan, with sufficient water to cover them, and boil them quickly for several hours till the meat leaves the bone; then take them out, throw away the bones, and cut the meat into very small pieces, as if for a mince; after this has been done, put it all back again into the saucepan with a little pepper; this must now be boiled very slowly, till it becomes thick, and almost a jelly; when, put into a shape and turn out when cold; a little mace, sage, and parsley, chopped very fine, may be added to flavour it, if liked; but if so the herbs must only be added at the last, as if boiled they give a greenish hue to the jelly. Calf's feet or cow heels, dressed in the same way, make a light and very nourishing jelly.

TO FRY HAM.

True Guide to Housekeeping.

Cut a ham through the middle, then you get the fat and lean in good proportions; lay it on your pan or

spider, and cover it so that it may cook tender in the steam. When nearly done, let it finish open, that the steam may evaporate, and that it may brown slightly.

FRIED SALT PORK.

True Guide to Housekeeping.

Fried salt pork and apples is a favourite dish in the country, but it is seldom seen in the city. After the pork is fried, some of the fat should be taken out lest the apples should be oily; acid apples should be chosen because they cook more easily; they should be cut in slices across the whole apple about two or three times as thick as a new dollar. Fried till tender, and brown on both sides, laid around the pork. If you have cold potatoes, slice and brown them in the same way.

TO BROIL HAM.

Mrs. Maxwell.

Ham should be sliced thin and done over a quick fire; sometimes ham is too salty, in which case you should soak in plenty of hot water before boiling. When this is done, care must be taken to dry the ham well from the water.

TRIPE FRIED.

Little Dinners.

Stew a pound of tripe in well-seasoned stock; when perfectly tender, cut it into neat square pieces; then fry a light brown in a little butter, and season with pepper and salt; cut a pound of onions in slices, fry a nice brown, and then simmer them until very tender in a little of the liquor in which the tripe was stewed; when they are done, put the tripe with them into the stewpan, add a tablespoonful of chopped parsley and one of vinegar;

simmer together for a minute and send to table immediately.

WHITE TRIPE.

Invalid's Cook.

Put half a pound in a stewpan, with a quarter of a pint of water, a saltspoonful of salt, a pinch of pepper, and two minced onions; let it simmer gently for two hours, or until perfectly tender; then strain the gravy, take off every particle of fat, boil it up and thicken it with a dessertspoonful of flour mixed smooth in two or three tablespoonsful of cream or milk. Put the tripe back into this sauce and let it simmer gently for a quarter of an hour. To stew tripe brown, put it into beef tea or good gravy instead of water, and thicken it with flour mixed smooth in gravy. Lemon juice or a few drops of French vinegar are good additions to tripe.

TRIPE ROASTED.

Warne's Domestic Cookery.

Some pieces of tripe, some forcemeat, a little flour, some butter; cut the tripe into good sized pieces and spread some forcemeat over them; roll them up securely, and tie them upon a small spit, or roast them upon a cradle spit; flour and baste them with butter, and serve them up garnished with lemon in slices and melted butter.

TRIPE BROILED.

Cassell's Dictionary of Cookery.

Take two pounds of perfectly clean dressed tripe. If there be time, soak it in milk for some hours before boiling, and if it should happen that the milk turns sour, the acidity which the tripe will thus acquire, will improve it rather than otherwise. If the tripe cannot be soaked, wash it in cold water, then cut it into pieces about three

inches long and two broad; put it into a saucepan, and cover with equal parts of cold milk and water; let it boil, then add three moderate sized onions, a tablespoonful of salt, and half a teaspoonful of pepper-corns; cover the pan closely, and simmer the tripe gently until tender; lift out the onions, mince them finely and press them through a coarse sieve; mix with them as much melted butter, made with milk instead of water, as will make a thick sauce, and serve the tripe on a hot dish with the same poured over it, or if preferred, the sauce may be served separately in a tureen. Some cooks flavour the sauce with mustard and a little vinegar.

TRIPE FOR INVALIDS.

Cassell's Dictionary of Cookery.

Take half a pound of freshly-dressed tripe; wash it and cut into squares and remove almost all the fat; cut up half a pound of lean beef in the same way, and put both into a stew pan with half a pint of cold water, half a spoonful of mustard, a small lump of sugar and a little salt; bring the liquor to the boil, skim carefully, then draw the saucepan to the side and let its contents simmer gently for three hours; mix a teaspoonful of corn flour to a smooth paste with about a tablespoonful of cold water; stir this into the sauce and boil it gently for a few minutes; put the meat on a hot dish, pour the sauce over it and serve.

FRICASSEED TRIPE.

Cassell's Dictionary of Cookery.

Take about two pounds of tripe; cut it into pieces about three inches long and two broad; wash it in cold water and dry it in a cloth; put it into a stewpan; cover with equal parts of milk and water; add two onions and a bunch of parsley, and simmer gently for an hour; rub an ounce of butter smoothly with a little flour; moisten

with a quarter of a pint of cream and stir it into the sauce; add the thin rind of half a lemon, a little pepper and salt, and the eighth part of a grated nutmeg; then simmer for another hour; put the tripe into a hot dish; take the sauce from the fire, stir a lump of butter into it, till it is dissolved, and pour it over the tripe. In stewing tripe be careful that it does not burn.

TONGUE.

Economical Cook Book.

If the tongue is dry, let it soak several hours before boiling it slowly; if just out of pickle, the water should boil when it goes in. A tongue presser soon saves itself in making the small end go farther, and causing no waste.

FRESH OX TONGUE.

Cassell's Dictionary of Cookery.

Put the tongue on the fire in cold water, simmer slowly till tender, and then remove the skin. Melt two ounces of butter in a stewpan; dust in a tablespoonful of flour and as much grated bread as the butter will take up and brown. Mince small a few rashers of bacon, do the same with an onion, and add them to the sauce with the juice of a lemon and a slice of its peel. Thin the sauce with a little broth or water in which the tongue was boiled. Lay in the tongue, sprinkle with salt, cover, and let it simmer slowly for an hour.

TONGUE BOILED.

Cassell's Dictionary of Cookery.

If the tongue is dried, soak it for twelve hours; if taken fresh from the pickle, an hour or two will be sufficient. Put the tongue into cold water and let it come slowly to the boil. Remove the scum carefully, and sim-

mer the tongue gently till done enough. Its flavour will be improved if two or three large carrots and a large bunch of savoury herbs be added to the liquor after the scum is removed. When the tongue is quite tender, so that it can be easily probed with a skewer, and so that the skin can be easily peeled off, take it up, remove the skin, and if it is to be eaten cold, pass a large carving fork through the root end, and by means of this fasten it on a board. Pass another and smaller fork through the tip, and draw the tongue straight before fixing it in the board. Let it remain untouched until quite cold, trim neatly, glaze it, and then wrap a nicely-cut frill of tissue paper round the root, which is a little unsightly. Garnish the dish with parsley. If the tongue is to be eaten hot, take off the skin, wrap it in a sheet of oiled paper and put it in the boiling liquor for a quarter of an hour before serving it, to make it quite hot. Garnish the dish with Brussels-sprouts, cauliflowers, dressed spinach, or any other vegetables, and send tomato or piquant sauce to table with it. A large smoked tongue, four hours and a half; unsmoked, three hours and a half.

TONGUE BAKED.

Cassell's Dictionary of Cookery.

Take a tongue fresh from the pickle, wash and soak it, and put it in a dish just large enough for it. Put little pieces of butter here and there upon it, cover with a common crust of flour and water, and bake in a moderate oven until it is quite tender. Remove the furred coating or skin, and fasten the tongue down to a piece of board by sticking one or two strong skewers through the root, and one through the tip, so as to hold the tongue in an erect and elegant form until it is quite cold. If to be eaten cold, glaze it, trim the root, put a paper frilling round the root to hide its unsightliness, and serve garnished with parsley. If to be eaten hot, serve the tongue

on a hot dish, with Brussels-sprouts, cauliflower, or other vegetables round it. Time to bake, three or four hours, according to size.

CARVING OF TONGUE.

Cassell's Dictionary of Cookery.

Begin to take slices, not too thin, from the middle of the tongue, and afterwards cut slices from each side, being careful not to cut quite through the tongue. The extreme tip is usually left and used for grating. A little of the fat should be put upon each plate. When the tongue is rolled it should be cut in very thin slices horizontally.

ROLLED TONGUE.

Cassell's Dictionary of Cookery.

Take a large ox-tongue. If dry, soak it in plenty of cold water before dressing it; if fresh from the pickle, soak it for two or three hours only. Put it into a large stewpan with plenty of cold water and a bunch of savoury herbs; bring it slowly to the boil, remove the scum as it rises, and simmer gently until tender. Take off the skin, which will come off easily if the tongue is sufficiently dressed; trim the roots, remove the bones, and press the tongue fat inwards, into a round tin just large enough to hold it. Put a dish with a weight upon it, and let it remain until cold. Turn it out, glaze it, or tie a napkin neatly round it and garnish with tufts of parsley. A smoked tongue, four hours and a half; unsmoked, three hours and a half.

THE VALUE OF VINEGAR IN ECONOMICAL COOKERY.

The value of vinegar in economical cookery may be tested by the use of the following receipt:—Take some meat from the coarsest joints of the ox, such as the leg, shin, or sticking piece, cut it in slices of two or three

ounces each, dip each piece in good vinegar, and then pack the whole in a stewpan with onions, turnips, or other vegetables, cut small, without water; cover it closely, and let it stand by the side of the fire six or eight hours; it will then be found to be thoroughly done, and to have yielded abundance of gravy, being at the same time remarkably tender. The only precaution necessary is that the heat should never be suffered to approach the boiling point. Or the meat, vegetables, and flavouring materials, may be placed in an earthenware jar which can be closely tied down, and then placed in a large saucepan of water, or very slow oven. This mode of cooking is applicable to any kind of meat, and will be found exceedingly economical, giving little trouble and furnishing a very nutritious, digestible, and delicious food. The acid of the vinegar is entirely dissipated during the process.

SOUSE.

Economical Cook Book.

Boil the feet of a pig till the bones come out easily, and pick out all the bones; pack them in a pan with pepper and salt and cover it with vinegar or not as you choose. Fry in lard for dinner.

SCRAPPLE.

Economical Cook Book.

Take a pig's haslet and as much offal, lean and fat pork as you wish to make scrapple; boil them well together in a small quantity of water until they are tender; chop them fine after taking them out of the liquor, season as sausage; then skim off the fat that has arisen when the meat was boiled, to make all soft; throw away the rest of the water and put this altogether in the pot; thickening it with half buckwheat and half Indian meal; let it boil up and pour out in pans to cool. Slice and fry it in sausage fat, after the sausage is done.

HEAD CHEESE.

Economical Cook Book.

Boil in salted water the ears, skin and feet of pigs, till the meat drops off, chop like sausage; season with pepper, salt, cloves and herbs; mix all together, put it under pressure to cool. Cut in slices for the table cold.

SOUSE.

Miss Beecher.

Cleanse pig's ears and feet, and soak them a week in salt and water, changing the water every other day. Boil eight or ten hours till tender. When cold put on salt and hot spiced vinegar. Fry them in lard.

COLD MEAT TURNOVERS.

Miss Beecher.

Roll out wheat dough very thin and put in it, like a turnover, cold meat chopped fine and seasoned with pepper, salt, catsup, and sweet herbs. Make small ones and fry them in lard till the dough is well cooked.

COOKING COLD HAM.

Miss Beecher.

Cut up all the bits and ends, put them in a frying or saucepan, with very little water and some butter; when warmed through break in some eggs and stir them up with the ham until the egg is hardened.

CHAPTER IX.

TO ROAST A FILLET OF VEAL.

Bow Bells.

A GOOD forcemeat for veal may be made in the following manner:—Four ounces of crumbs of bread, mixed with a quarter of an ounce of lemon-rind, minced small; some parsley, a little thyme, nutmeg, salt and pepper, sufficient to season properly. Add to these two ounces of butter, and the unbeaten yolk of one egg. Work the whole well together. Take the bone out of the joint of veal, and put a quantity of the forcemeat under the flap, secure it well, truss the veal firmly into good shape, place it at a distance from the fire at first, and baste with butter. Pour melted butter over it after it is dished, and serve with a boiled cheek of bacon and a lemon.

VEAL.

True Guide to House-keeping.

The shoulder of veal is the most economical for roasting or boiling. It is always cheap, let veal be what price it may. Two dinners may be made from it, the shoulder roasted, and the knuckle cut off to be boiled with a bit of pork and greens, or to be made into soup. The breast of veal is a favourite piece, and is sold higher. The whitest veal is the most juicy and therefore preferable. The hind quarter of veal and the loin make two good roasting pieces. The leg is usually stuffed. The loin has the kidney upon it, the fore-quarter the brisket on it. This is a

sweet and delicate morsel; for this reason some people prefer the fore-quarter to any other part. A fillet of veal is the thick part of the leg, and is to be cut smooth, round and close to the bone. Some prefer the outside piece. A little fat cut from the skirt is to be served to each plate.

FRIED VEAL CUTLETS.

Mrs. H. F. Bronson, Ottawa.

Take half-a-pint of milk and a well-beaten egg and flour enough to make a batter. Fry the veal, brown in some sweet lard, then dip it in the butter and fry again till brown. Put in a little butter to fry after the veal is taken up and put on top of the veal. Then put a little flour-paste into the gravy, adding salt and pepper, and after one boil pour it over the whole. The veal should be cut quite thin and should cook nearly an hour in the whole.

VEAL STUFFING.

Mrs. Brough, Ottawa.

Chop half a pound of suet, put it into a basin with three-quarters of a pound of bread-crumbs, a teaspoonful of salt, one of pepper, a little thyme or lemon-peel chopped, three whole eggs, mix well and use.

MINCED VEAL.

Mrs. Brough, Ottawa.

Any remains of roast veal may be quickly dressed to good advantage as follows:—By the aid of the fryingpan. Cut all the meat and fat off the joint into small dice. Cut three ounces of fat to every pound of lean. When cut, put a pound of it on a dish, add to it a teaspoonful of salt, half a one of pepper, two spoonsful of flour and a chopped onion. Put in the pan half-a-pint of water to boil, two teaspoonsful of colouring, then put the meat in, stir it,

Let it simmer gently for twenty minutes and serve on toast. Poached eggs on it are very good, or put the mince into a tin pan, bread-crumb over, drop a little butter or dripping over, then put it in the oven, and the mince may be made white by using milk instead of water.

FILLET OF VEAL.

Mrs. Brough, Ottawa.

A small fillet of veal boned and stuffed, tie it up tight, and put some fat into a fryingpan, put in the fillet and fry gently until one side is brown, then put on the other side until brown, and fry in the same pan some onions, turnips and carrots. Cut in pieces, put the fillet into a pan with a piece of fat bacon, at the bottom fill up round with the vegetables, put another piece of bacon on the top, add some seasoning to the vegetables and a pint of water. Put it on a slow fire, giving a quarter-of-an-hour for each pound weight. When served take out the fillet, put the gravy into a small basin and skim off the fat, pour the gravy over the veal and serve the vegetables. A little browning is an improvement.

VEAL CUTLETS FOR THE AGED.

Mrs. Brough, Ottawa.

Cut one pound of veal in eight pieces. Season with a teaspoonful of salt, a grain of pepper, and a little chopped parsley, then take each piece separately, and with the back of a knife, beat them well, till nearly in a pulp. Give them the shape of cutlets with a knife, egg and bread crumb, beat them nice and smooth, put two ounces of lard in the fryingpan, when very hot, fry a nice colour. Serve plain. These may be done as a general dish by adding a little fried bacon and chopped onions in the fryingpan. They are extremely tender and full of gravy.

BROWN RAGOUT OF VEAL.

Mrs. Brough, Ottawa.

Take ten pounds of the breast, cut into rather small pieces. Roll them well in flour. Put some dripping in the frying-pan. Fry the meat until a nice brown. Take this out and fry four onions, two turnips, and one carrot, cut in dice. When brown take them out, put the veal and vegetables into the pan, season with two teaspoonsful of salt and one of pepper, add a pint of water to which has been added four teaspoonsful of brownings, a few herbs and a little ham or bacon. A small teaspoonful of sugar is an improvement. Put it into the oven for an hour.

MARBLED VEAL.

Mrs. McKenzie, Almonte.

Having boiled and skinned two fine tongues, cut them to pieces and pound them in a mortar, moistening them with plenty of butter as you proceed. Have ready an equal quantity of veal stewed and cut into very small pieces; pound the veal also in a mortar, adding butter by degrees. The tongue of veal may be kept separate till both have been pounded. Then fill your potting-pans with lumps of veal and tongue, press down hard, and so placed that when cut the mixture will look variegated or marbled. Close the cans with veal. Again press it down very hard; finish by pouring on clarified butter. Cover the cans closely and keep them in a dry place.

MINCED VEAL.

Mrs. McKenzie, Almonte.

Take some cold veal, cut it into slices, and mince it very fine with a chopping knife, season to your taste with pepper, salt, grated lemon-peel and nutmeg. Put the bones and trimmings into a saucepan with a little water,

simmer them over hot coals to extract the gravy from them. Then put the veal into a stewpan, strain the gravy over it, add a piece of butter rolled in flour, and a little milk or cream. Let it simmer together till thoroughly warmed, but do not allow it to boil, lest the meat having been boiled already, should become tasteless. When you serve it up, have ready some three cornered pieces of bread toasted and buttered; place them all around the inside of dish.

VEAL CUTLETS.

Common Sense in the Household.

Dip in beaten eggs when you have sprinkled pepper and salt over them; then roll in cracker crumbs and fry in hot dripping or lard. If you use butter or dripping add a little boiling water to the gravy when the meat is dished; thicken with browned flour, boil up once, sending to table in a boat.

SWEETBREADS (FRIED).

Common Sense in the Household.

Wash very carefully, and dry with a linen cloth. Lard with narrow strips of fat salt pork, set closely together. Use for this purpose a larding needle. Lay the sweetbreads in a clean, hot fryingpan, which has been well buttered or greased, and cook to a fine brown, turning frequently until the pork is crisp.

SWEETBREADS (BROILED).

Common Sense in the Household.

Parboil; rub them well with butter, and broil on a clean gridiron. Turn frequently, and now and then roll over in a plate containing some hot melted butter. This will prevent them getting too dry and hard.

SWEETBREADS (ROASTED).

Common Sense in the Household.

Parboil, and throw into cold water, where let them stand for fifteen minutes. Then change to more cold water for five minutes longer. Wipe perfectly dry. Lay them in your dripping-pan and roast, basting with butter and water until they begin to brown. Then withdraw them for an instant, roll in beaten eggs, then in cracker-crumbs and return to the fire for ten minutes longer, basting meanwhile with melted butter, twice. Lay in a chaffing dish while you add to the dripping half a cup of hot water, some chopped parsley, a teaspoonful of browned flour and the juice of half a lemon. Pour over the sweetbreads before sending to table.

JELLIED VEAL.

Common Sense in the Household.

Wash a knuckle of veal, and cut it into three pieces. Boil it slowly until the meat will slip easily from the bones; take out of the liquor. Remove all the bones and chop the meat fine. Season with salt, pepper and shalots, chopped fine as possible, mace and thyme, or, if you like, sage. Put back into the liquor and boil until it is almost dry and can be stirred with difficulty. Turn into a mould until next day. Set on the table cold, garnish with parsley, and cut in slices. The juice of a lemon, stirred just before it is taken from the fire, is an improvement.

MINCED VEAL AND MACARONI.

Mrs. Dickie.

Three-quarter pound of minced cold roast veal, a quarter-pound of ham, a tablespoonful of gravy, pepper and salt, a quarter teaspoonful of grated nutmeg, a quarter pound of bread-crumbs, a quarter pound of macaroni, one or

two eggs, a small piece of butter—mix the minced veal with the above proportion of ham, season with pepper and salt, add the nutmeg and bread-crumbs, and mix these ingredients with one or two eggs, well beaten, which should bind the mixture, and make it like forcemeat. Boil the macaroni in salt and water, drain it, butter a mould, put some of the macaroni at the bottom and sides of it, in whatever form is liked. Mix the rest with the forcemeat, fill the mould up to the top, put a plate or small dish on it, and steam for half-an-hour. Turn it out and serve with good gravy.

SWEETBREADS.

Mrs. Thos. McKay.

Select some fine, white, sweetbreads, put them in a bowl, and pour boiling water over them; let them stand for ten minutes, take them out, dry them, and spread flat upon a platter and send to the cellar till wanted. When that time arrives, take one or more. Prepare the frying-pan by putting it on the fire till hot, then put into it a small bit of butter, about the size of a walnut, let it get quite hot, and then put in the sweetbread, and let it fry till brown. Have two saucers, one with a beaten-up egg in it, another with flour or bread-crumbs, sufficient to roll the sweetbreads in, which do, first in the flour and then in the egg saucer. Put in the pan again and fry till done.

BAKED CALF'S FEET.

Invalid's Cook.

After having well cleaned two calf's feet, put them in an earthen jar with three pints of milk and water (the milk should be new), a few strips of lemon-peel, and a blade of mace or small stick of cinnamon, cover the jar down closely, and bake the feet for four hours in a moderate oven. Take off the fat when cold, and warm when wanted.

VEAL ROLLS.

Invalid's Cook.

Cut some thin slices from a fillet of veal. On each of these slices lay a thin slice of fat bacon and a layer of forcemeat. Roll these slices up tight into pieces about two inches long and two fingers thick, keeping the forcemeat well in the middle, and then fasten each roll with a skewer—a very small one. Dip each roll into the yolk of an egg, and sprinkle well with bread-crumbs, after which fry or bake them till done, a light brown colour, and serve with a good gravy and some forcemeat balls.

FRICANDETTE.

Invalid's Cook.

One pound and a half of veal and fat bacon chopped very fine; two eggs, a slice of bread, soaked in cream or new milk, a little salt and cayenne pepper. Mix these ingredients well together; make them up into cakes, three-quarter of an inch thick, and fry them a light brown in butter or good lard; butter though is best. For sauce the juice of a lemon squeezed into some butter, with two spoonsful of thick cream.

BOLARDE OF VEAL.

Invalid's Cook.

Take a breast of veal, bone it, lay the boned part up and then put on the following ingredients, according to taste: A few slices of lean ham or tongue, some good forcemeat, three hard-boiled eggs, sliced, and a seasoning of salt, pepper, chopped suet, and finely mixed sweet herbs. Roll the veal as tightly round as you can, and tie it with string. Put a cloth round it, which tie at both ends, and then boil it gently for four hours. Glaze it when cold.

SEASONED CUTLETS.

Invalid's Cook.

Take a slice of meat from the best end of a leg of veal, and make it into cutlets. Sprinkle them with salt and white pepper; arrange them flat round a small frying pan, and pour over them two ounces of good fresh butter, which has been dissolved in a clean saucepan over a gentle fire. Now fry them over a bright clear fire for about ten minutes, or till they are lightly browned, and quite done. Then put them into a hot dish and pour over them a good gravy flavoured with lemon-juice and a *little* cayenne pepper. Garnish with forcemeat balls.

VEAL MARSDEN.

How to Stew Meat in a hundred different ways.

Butter a pie dish; completely line it with sliced hard-boiled eggs; fill it with sliced veal, ham or tongue, and pickles arranged alternately in layers; pour in as much rich gravy as the dish will hold; bake for twenty minutes; let the whole stand for a little while, then turn out to serve.

PLAIN VEAL CUTLETS.

Invalid's Cook.

Take a slice of meat, about three-quarters of an inch thick, from the best end of a leg of veal. Beat it well with a rolling-pin, and then shape and trim the cutlets nicely to about the size of the bottom of a wine-glass. Flour them well and fry them over a not too fierce fire for about a quarter of an hour, till they are of a good light brown colour and thoroughly done. When done put them on a hot dish, and keep them hot while you make some gravy and put over them, and which is to be made thus: First, pour away what fat is left in the pan, and then melt in it a slice of fresh butter. When melted dredge

into the butter a dessertspoonful of flour, and keep it shaken till coloured. Then pour in gently a cup of gravy (or boiling water if you have none), a little pepper, salt, and lemon-juice. Boil it all up well, and pour immediately over the cutlets, which may be garnished with a few rashers of bacon or forcemeat balls.

FILLETS OF VEAL.

French Domestic Cookery.

Take some cold roast veal and cut it into thin slices; make a sauce with some butter rolled in flour, parsley, chives, shalots, the whole chopped small and seasoned with salt and pepper. Let it thicken over the fire; add the juice of a lemon. Put in the fillets to warm, without boiling and serve.

VEAL.

French Domestic Cookery.

Veal six weeks or two months old is the most esteemed, if less it has neither taste nor savour; if older, it is not so delicate. The best season is from May to September.

GRILLED CALF'S LIVER.

French Domestic Cookery.

Cut the liver into thin slices, which put on the gridiron, sprinkling them with salt and pepper and turning them occasionally. Take them off before they are much done, and serve by two slices, the one over the other, buttering between each a piece of butter rolled in chopped parsley.

CALF'S LIVER.

French Domestic Cookery.

Cut the liver into slices and put them into a stew-pan with mixed parsley and chives, and a piece of butter; place it on the fire and put in a spoonful of flour; add al-

so with some broth a spoonful of vinegar, some salt, pepper and spice. Let them stew ten minutes altogether and serve.

ROAST CALF'S LIVER.

French Domestic Cookery.

Lard the liver, and let it marinade four hours in parsley, chives, bay-leaves, thyme, salt, and two spoonsful of oil or cream. Then take it out and cover it with thin slices of bacon or a sheet of paper, buttered. Roast it about an hour; serve in a sauce-boat the gravy from the meat, with chopped shalots, two spoonsful of broth, salt, pepper and fine herbs.

BROILED VEAL CUTLETS.

Old Cookery Book.

Cut and beat them, rub them all over with a beaten egg; season them with salt and the grate of a lemon, strew some crumbs of bread over them on both sides; pour a little oiled sweet butter over them; lay every cutlet in clean white paper, broil them on a clear fire, turning them often until they are done enough, take off the paper and dish them; for sauce, send up some beat batter, ketchup, and the squeeze of a lemon in a sauce-boat.

TO FRICASEE A BREAST OF VEAL.

Old Cookery Book.

Cut down the ribs of the breast, break them into short pieces and wash them very clean; let them lie some time in water to blanch. You may put in a little milk or flour to help to whiten the meat; then put it into a close goblet with boiling water; put in a tied bunch of parsley, a blade of mace, and some lemon peel with it; let the meat boil tender; beat some yolks of eggs and mix a little cream; some salt, the scrape of a nutmeg and the squeeze

of a lemon with them; thicken some of the broth the meat is boiled in with a very little sweet butter, knead in flour and, when it boils, stir it in gradually among the eggs; take the meat quite away from the broth and put it into the saucepan, pour the sauce until it thickens. But be sure never to let anything come to a boil that eggs are in, else it will curdle the sauce.

VEAL LIVER PATE.

Cassell's Household Guide.

Take as much veal liver as you are likely to want, and white bacon equal to two-thirds of the weight of the liver, chop them together and put them into a bowl, season with pepper, salt, allspice and parsley chopped small; add chopped onion that has been browned in the frying-pan in butter, a slice of ham minced small, and three or four egg-yolks, mix all well together with a wooden spoon. Beat the whites of the eggs to a froth and incorporate them with the rest; line the sides and bottom of a stew-pan or metal mould with very thin slices of bacon, then put in the minced liver, &c., cover all with thin sliced bacon and put on the lid, set it into a gentle oven and let it cook gradually but thoroughly, when done, take it out and let it cool; when cold, turn the pâté out of the stewpan or mould on to the dish on which it is to remain, as a standing resource, as long as it lasts.

ROAST VEAL (RE-COOKED).

Little Dinners.

Cut the veal in thin slices, and spread over each a little of the remaining stuffing: pepper, salt and flour lightly. Then make a batter with two eggs well beaten, a pinch of dried parsley, pepper and salt, half a pint of skimmed milk, four tablespoonsful of flour; put an ounce of butter into the pan, let it boil, pour in the batter like a thick

pancake, then lay in the middle, one on the other, the slices of meat; fry slowly ten minutes, shaking the pan to prevent burning; then turn up the edges of the pancake over the meat and turn it over on the other side; fry another five minutes, and then with a slice put the cake on to its dish. Pour over it a little rich gravy, in which any peas, French beans, or other nice vegetables have been warmed and serve immediately. This dish looks very pretty and is delicious.

FRICASSEE OF KNUCKLE OF VEAL.

Little Dinners.

Cut the meat remaining on a cold knuckle into thick slices and having cleared the bone, set it to boil for two hours in three pints of water; it will then give half a pint of good rich gravy; take the fat of it and add an equal quantity of milk in which two onions have been stewed; rub these to pulp, use it with flour to thicken the gravy, season nicely, put in your pieces of veal with any of the gelatinous morsels and let them simmer for an hour, then serve with toast sippets or fried bread. The bones will again bear boiling, and should yield a pot of strong jelly.

VEAL SWEETBREADS STEWED.

Book of the Household.

Parboil them, and stew them with white gravy; add cream, flour, nutmeg, butter, salt and white pepper.

VEAL SWEETBREADS LARDED.

Book of the Household.

Parboil two or three sweetbreads, and when they are cold lard them down the middle with little bits of bacon, on each side bits of lemon peel, and beyond that with a little pickled cucumber, cut very small. Stew them gently

in rich gravy, thicken with a little flour, add mushroom powder, cayenne, salt, and if necessary, a little lemon juice.

VEAL SAUSAGES.

Book of the Household.

Take equal quantities of lean veal and fat bacon, a handful of sage, and a few anchovies; beat all in a mortar, and season well with pepper and salt. When wanted for use, roll and fry it, and serve either with fried sippets. or on stewed vegetables, or white collops.

VEAL STEWED WITH APPLES.

The Home Cook Book.

Rub a stewpan with butter; cut the meat in thin slices, and put in with pepper, salt, and apple, sliced fine; some would add a little onion. Cover it tight and stew till tender.

VEAL PIE WITH SAUSAGE.

Cassell's Dictionary of Cookery.

Take some cutlets, half an inch thick, from the fillet of veal. Season these pepper, salt and powdered mace, and fill a dish with alternate layers of the cutlet and Bologna sausage thinly sliced. The veal will yield sufficient gravy to moisten the pie. Cover with good pastry, and bake in the usual way. This pie is excellent eaten cold.

VEAL PLUCK.

Cassell's Dictionary of Cookery.

Take a calf's heart, with the liver and lights: wash the heart in several waters, let it soak for half an hour, drain and dry it, fill it with good veal forcemeat, tie thin slices of fat bacon around it, and roast or bake it. Soak the liver and lights, boil them for an hour, and mince them,

Put this mince into a stew pan with a little pepper and salt, the thin rind of half a lemon, half a blade of mace and a pinch of grated nutmeg. Cover with gravy and let it simmer gently till done enough. Season with pepper and salt, and add a table-spoonful of chopped parsley, one of catsup, and a little strained lemon juice. Slice the remainder of the liver, and fry in the usual way. Place the mince upon a dish, put the heart upon it, and garnish the dish with fried liver, fried rashers of bacon, toasted sippets and parsley. Serve very hot, and send good brown gravy to table with it. Time one hour and a-half to roast the heart, half an hour to simmer the mince in the gravy.

VEAL PUDDING (BAKED).

Cassell's Dictionary of Cookery.

Take half a pound of cold roast veal, carefully freed from skin, fat, and gristle, and finely minced; mix thoroughly with it a teaspoonful of salt, a pinch of cayenne, a pinch of grated nutmeg, and the grated rind of half a lemon. Pour half a pint of nicely flavoured boiling gravy, (made by stewing the trimmings of the veal in water), over two ounces of finely grated bread-crumbs. Let this cool, and then stir into it the minced veal, and add three well beaten eggs. Whisk the mixture briskly for a minute or two, turn it into a well buttered dish, and bake in a moderate oven. If liked, the crumbs may be soaked in cream instead of gravy. Time to bake the pudding, one hour.

VEAL PIE.

Domestic Cookery.

Cut a breast of veal into pieces, season them with pepper and salt, and lay them in your dish. Boil six or eight eggs hard, take the yolks only, and put them into different places in the pie, then pour in as much water as will nearly fill the dish; put on the lid and bake it well. A lamb pie must be done in the same way.

SWEETBREAD PIE.

Domestic Cookery.

Lay a puff paste, half an inch thick, at the bottom of a dish, and put a forcemeat around the outsides. Cut some sweetbreads in pieces, three or four, according to the size the pie is intended to be made; lay them in first, then some artichoke bottoms, cut into four pieces each, then some cock's-combs, a few truffles and some asparagus tops, and fresh mushrooms, yolks of eggs boiled hard, and forcemeat balls; season with pepper and salt. Almost fill the pie with water, cover it and bake it two hours. When it comes from the oven pour in some rich veal gravy, thickened with a very little cream and flour.

CALF'S HEAD.

Domestic Cookery.

Procure a calf's head; let it soak in cold water, with a spoonful of vinegar and a little salt for two hours. Remove the brain and tongue, put the head on with sufficient water to cover it, and a tablespoonful of salt; when it has boiled ten minutes, pour away the liquor and again cover the head with water, add two onions with a clove stuck in each, a small bundle of parsley with a sprig of thyme tied up with it, a tablespoonful of white vinegar and a large tablespoonful of salt. Let all boil gently for two hours, or until the head is sufficiently tender to slip off the bones. Having removed them, lay the head on its dish, and cover either with rich brown gravy or white sauce. After the tongue, which can be boiled with the head, is skimmed, cut in small pieces and lay it on a separate dish; place round it in little heaps, alternating with neat rolls of toasted bacon. The brains prepared as follows: Boil the brains very fast in a little liquor in which the head is cooked; when quite firm chop them up, and put them into a stewpan with an ounce of butter, a

pinch of salt and pepper, a dessertspoonful of chopped parsley, and a squeeze of lemon-juice. Stir over the fire until the butter is dissolved, then sprinkle in a dessertspoonful of flour, again stir for five minutes and serve.

CALF'S HEAD CHEESE.

Warne's Domestic Cookery.

One calf's head, one tablespoonful of salt, one of pepper, one of sweet herbs. Boil a calf's head in water enough to cover it until the meat leaves the bones, then lift it out with a slice, take out the bones, and chop the meat very small; season it with the salt, pepper and sweet herbs chopped very fine. Lay a cloth in a colander, put the minced meat and the seasoning (well stirred together) into it, fold the cloth over it, put a trencher on the cloth and on that a good weight. When cold, it can be served in thin slices or for sandwiches, seasoning each slice with made mustard.

TO ROAST A BREAST OF VEAL.

Warne's Domestic Cookery.

Take off the tendons from a breast of veal, skewer the sweetbread to the joint, and cover it with buttered paper, place it to roast for an hour and a quarter, or according to its weight. Serve it with melted butter and gravy and sliced lemon. It can be roasted without the sweetbread which as well as the tendons will serve for an entrée,

SCOLLOPED VEAL.

Chop cold cooked veal fine, put a layer in a baking-dish. alternating with a layer of powdered crackers, salt, pepper, and butter until you fill the dish. Beat up two eggs, add a pot of milk, pour it over the veal and crackers, cover with a plate and bake half an hour. Remove the plate and let the top brown.

MINCED VEAL WITH POACHED EGGS.

Take some remnants of roast or broiled veal, trim off all brown parts and mince very finely. Fry a chopped chalot in plenty of butter; when it is a light straw colour, add a large pinch of flour and a little stock, then the minced meat with chopped parsley, pepper, salt and nutmeg, to taste; mix well, add more stock if necessary, and let the mince gradually get hot by the side of the fire. When quite hot, stir into it, off the fire, the yolk of an egg and the juice of a lemon, to be strained and beaten up together. Serve with sippits of bread fried in butter, round it, and three or four poached eggs on top.

FRIED VEAL PATTIES.

Mince a little cold veal and ham, allowing one-third ham and two-thirds veal; add an egg, boiled hard and chopped, and a seasoning of pounded mace, salt, pepper and lemon-peel; moisten with a little gravy and cream. Make a good puff paste; roll rather thin and cut it into square or round pieces; put the mince between two of them, pinch the edges to keep in the gravy, and fry a light brown. They may be also baked in patty-pans; in that case they should be brushed over with the yolk of an egg before they are put in the oven. Fry the patties fifteen minutes.

VEAL AND PORK PIE.

For a medium sized pie have two pounds and a half of breast of veal and one pound and a half of salt pork, which is more delicate in a pie than ham or bacon. Cut the veal into five or six pieces, and let it stew very slowly for an hour with a quart of water, a head of celery, a small onion, thyme, parsley, and a bit of lemon peel. Turn out the veal, cut the meat from the bones in pieces of a convenient size for the pie, return the bones and pieces of gristle to the saucepan, season with pepper and salt,

and let them and the gravy stew thoroughly for many hours, until the gristle is quite soft throughout, as this gravy should be strong enough to set into a firm jelly when cold. Make your pie, arranging the veal and pork in conveniently small pieces, add a sufficient quantity of the gravy, reserving some of it, and finish and bake the pie. When it is taken from the oven, put a funnel to the hole in the centre of the crust, and carefully pour in gravy enough to fill up. A cold meat pie is very poor, if the gravy be liquid, instead of the well-flavoured firm jelly, which should fill up all interstices.

VEAL SWEETBREADS.

Home Messenger.

Veal sweet-breads spoil very soon. The moment they come from the butcher they should be put in cold water to soak for about an hour; lard them or draw a lardoon of pork through the centre of each one; put it into salt boiling water, or stock and let boil for fifteen or twenty minutes; throw them into cold water for only a few moments, they will now be firm and white; remove carefully the skinny portions and pipes.

CURRY POWDERS.

One ounce of ginger, the same of coriander seed, half an ounce of cayenne pepper and two ounces of fine pale turmeric; these ingredients to be pounded separately to a fine powder and then warmed by the fire and mixed together. Put the powder into a wide-mouthed bottle, cork it well down and put it into a dry place.

CURRY POWDER, No. 2.

One ounce and a half of mustard seed, scorched and finely powdered; four ounces of coriander seed pounded, four-and-a-half of turmeric, three ounces of black pepper, one ounce and a grain of cayenne, one ounce of the lesser

cardamoms, half an ounce of ginger and one of cumin seed, all finely powdered. The flavour may be varied by the addition of all or any of the following ingredients—cinnamon, in powder, one ounce; cloves, half an ounce; mace, half an ounce.

TO MAKE CURRY.

For two pounds of any kind of meat fry one dessertspoonful of the above powder with the same quantity of flour in some butter until they are of a light brown colour. Pour sufficient boiling water into the frying-pan as will make the powder and flour into a stiff paste, and then add one pint of strong beef gravy. Slice six large onions, fry them in butter until they are brown. Cut the meat into small pieces, put it into a stew-pan with all the above ingredients and the grated rind of a lemon and stew until tender, then add two and a-half tablespoonsful of vinegar, a squeeze of lemon, and salt to taste, simmer for five minutes; it will then be ready to serve. The curry should be served with a vegetable-dishful of rice, and should be eaten with a spoon.

CURRY POWDER

Consists of turmeric, black pepper, coriander seeds, cayenne, fenugreek, cardamoms, cumin, ginger, allspice and cloves, but the three latter are often omitted. The seeds should be ground in a mill and mixed with the powder, and when made it should be kept in a bottle closely corked. A spoonful of cocoa-nut kernel, dried and pounded gives a delicious flavour to a curry, as does also acid apple.

CURRY SAUCE.

Cassell's Dictionary of Cookery.

To make curry sauce quickly, mix a dessertspoonful of curry powder with half a pint of melted butter. Time ten minutes. Sufficient for a small dish of curry.

TO BOIL RICE FOR CURRY.

Cassell's Dictionary of Cookery

Patna rice is the correct rice to use for curries, but it is not of so good a quality as Carolina rice, and, besides, it cannot always be obtained. The thing to be attended to is to have each grain of rice distinct and unbroken, and, at the same time, quite tender. This can be attained quite as well with Carolina rice as with Patna rice, but the former will require boiling longer than the latter. Wash the rice in several waters. Pick out every discoloured and unhusked grain, and boil it in plenty of cold water. This is the secret of having the rice whole; the water will keep the grains separate. Leave the saucepan uncovered. Bring the water slowly to a boil; shake the pan occasionally to prevent burning, but do not stir the rice at all. When it has simmered gently for twenty or twenty-five minutes it will most likely be tender. Patna rice will not require so long. Drain it in a colander, and let it dry gently before the fire. Serve it round the curry. Half a pound of rice is sufficient for a moderate-sized dish of curry.

ESSENCE OF CURRY.

Cassell's Dictionary of Cookery.

Put three ounces of powder to a quart of strong vinegar; let it remain for a fortnight and then strain off the clear liquid and put it into bottles for use. A dessertspoonful will flavour half a pint of sauce. One of the most essential accompaniments to good curry is good rice properly boiled; the best rice we can get is the American rice. It must be boiled in the following manner:—Wash it well in cold water, and dry it well in a clean napkin; boil some water with a little salt in it; stew the rice into the boiling water, and when it begins to swell check the boiling with a teacupful of

cold water, and continue to do so until the rice is cracked; before it begins to fall into pap, and while the grains are yet separate from each other, throw it into a colander and let it dry before the fire. It will then be fit for table.

INDIA CURRY.

Miss B. Christie.

One and a-half tablespoonful of minced onion, one and a-half tablespoonful of butter, one large tablespoonful of curry powder, half a teaspoonful of salt, one and a-half pounds of either beefsteak or mutton, two cupsful of milk. Fry the onions in the butter until of a pale golden brown, then add the curry powder and salt, and let it simmer a minute, then add the meat cut into small squares, having removed all skin and fat from it. Let this cook for two or three minutes, add a cup of milk, and let it simmer with the lid off for an hour and a-half, or until it is quite dry, stirring it occasionally; add another cup of milk, let it come to a boil, when it is ready for the table.

CURRIED FOWL.

Mrs. Dickie.

The remains of cold roast fowl, two onions, one apple, two ounces of butter, a dessertspoonful of curry powder, a teaspoonful of flour, half a pint of gravy, a tablespoonful of lemon juice: slice the onion, peel and chop the apple, and cut the fowl into neat joints; fry these in butter till brown, add the curry powder, flour and gravy and, stew for about twenty minutes; put in the lemon juice, and serve with boiled rice placed round the edge of the dish.

CURRIED DISHES.

Miss Beecher.

Chickens and veal are most suitable for curries. Boil the meat till tender, and separate the joints; put a little

butter in a stewpan with the veal, pour on a part of the liquor in which the meat was boiled, enough nearly to cover it, and let it stew twenty minutes more. Prepare the curry thus: For four pounds of meat take a tablespoonful of curry powder, a teaspoonful of boiled rice, a tablespoonful of flour and another of melted butter, a teacupful of the liquor, and half a teaspoonful of salt, mix them and pour them over the meat, and let it stew ten minutes more. Rice should be boiled for an accompaniment.

CHAPTER X.

MUTTON AND LAMB.

Home Messenger.

TO roast a leg of mutton or lamb is a very simple process, requiring it simply to be put in a pan, and thoroughly basted and seasoned, baking twelve minutes for every pound of lamb, and fifteen for every pound of mutton.

TO BOIL A LEG OF MUTTON.

Plunge the mutton into boiling water and let it scald fifteen minutes for every pound; in extremely cold weather, allow half an hour extra boiling. Serve with drawn butter and nasturtiums, or capers.

BAKED MUTTON.

Mrs. Berry, Toronto.

Either a loin, saddle, leg or shoulder may be flaked. Put the meat into a baking pan, with a little butter spread over it; pour in enough cold water to cover the bottom of the pan, and then set it in a quick oven. After it has been in the oven about fifteen minutes, baste, and place a bit of buttered paper upon the top of the meat. If the bottom of the pan is dry add a little more water; if too much fat accumulates in the pan, take the pan out and pour the fat off, adding cold water instead, and set back in the oven to finish cooking. Cook until a skewer or a small knife can be run into the joint easily, and then dish. Serve with its own gravy.

FRIED MUTTON CHOPS.

Prepare the chops as for broiling; dip them in beaten egg and roll them in pounded crackers; fry in hot lard or dripping, drain them as they are dished, and serve hot

ROAST LEG OF MUTTON.

French Domestic Cookery.

In order that the leg may be tender and excellent eating, do not dress it until it has been killed at least four days. Beat it well to render it still more tender; loosen the skin, and let it *marinade* a day or two in oil, pepper, onion and chopped parsley; put a clove of garlic in the knuckle. Roast the joint before a brisk fire for about an hour and a half, and baste with the *marinade* mixed with its own fat.

FILLET OF MUTTON WITH VEGETABLES.

French Domestic Cookery,

Bone a breast of mutton and lard it with small pieces of bacon; roast, and serve it with a ragout of spinach, endive, cauliflowers, peas and potatoes.

HASHED MUTTON WITH FRIED EGGS.

Make a hash of mutton and garnish it with fried slices of bread and fried eggs on tomato or some other sauce

A STEWED NECK OF MUTTON.

Choose a lean neck of mutton, cut it up into chops, remove the fat and skin from them, and trim them neatly. Put a tablespoonful of sago at the bottom of a large earthenware jar, which has a cover to it; on the sago arrange a layer of chops, and upon the chops sliced carrots, turnips, onions and celery, and any green vegetable which may be in season, such as lettuce, peas, &c. Commence again with another tablespoonful of sago, then a

layer of meat, and another of vegetables, and so on, until the materials are all in the jar. Season well with pepper and salt, pour in one pint of spring water, cover the jar closely, and stew gently in the oven for three hours.

BOILED MUTTON.

Common Sense in the Household.

Wash a leg of mutton clean and wipe dry. Do not leave the knuckle and shank too long as to be unshapely. Put it into a pot with hot water (salted) enough to cover it, and boil until you ascertain by proving with a fork, that it is tender in the thickest part. Skim off all the scum as it rises. Allow about twelve minutes to each pound. Take from the fire, drain perfectly dry, and serve with melted butter, with capers, or nasturtium seed; or, if you have neither of these some cucumber or gherkin pickle stirred into it. If you wish to use the broth for soup put in very little salt while boiling; if not, salt well, and boil the meat in a cloth.

LAMB.

Common Sense in the Household.

Lamb should never be boiled except in stews. It is tasteless and sodden cooked in this manner, on account of the immaturity. But on the other hand, a lamb pie prepared like one of beef or venison is excellent, while mutton pies have usually a strong, tallowy taste that spoils them for delicate palates. Roast lamb should be eaten with mint sauce, if you fancy it, currant jelly and asparagus or green peas. Lettuce salad is likewise a desirable accompaniment.

LAMB CUTLETS.

Cookery for Invalids.

Procure the first two chops of a neck of lamb, or, if early in the season, one from the loin; cut the meat from

the bone, trim away nearly all the fat and divide the chop into two slices. Dip the cutlets in egg, then crumb them and fry gently in butter until brown. Serve with a little beef gravy thickened and slightly flavoured with lemon juice.

LAMB'S SWEETBREADS.

Cookery for Invalids.

Some care is necessary in choosing these, for if the lamb is not itself young and tender the sweatbread will be stringy and unpleasant to eat. Parboil them in exactly the same way as calf's sweetbread; dip them in egg and seasoned bread-crumbs and fry in a little butter until brown. Toasted bacon may be served with the sweetbreads. In this case no gravy will be required.

A SADDLE OF MUTTON.

True Guide to Housekeeping.

A saddle of mutton is the two loins together, and the backbone running down the middle to the tail. Slices are to be cut out parallel to the backbone, on either side. In a leg of mutton the knife is to be entered in the thick fleshy part, as near the shank as will give a good slice. Cut towards the large end, and always to the bone.

MUTTON PASTY.

Little Dinners.

The undercut of a shoulder is best for this purpose With a sharp knife cut the lean meat away from an uncooked shoulder of mutton; let the slices be thin. This will not interfere with the upper side which may be hung as long as required after the undercut is removed. Lay the slices of meat in a pie-dish, sprinkle pepper and salt over them, and nearly fill the dish with a gravy that will jelly; it may be made with mutton shanks and a little

gravy beef, two nicely fried onions, a few peppercorns, and a very small bit of mace. If for eating cold, cover the pasty with a good puff paste and bake in a quick oven. If to be served hot a cover of mashed potatoes or a crust as for Devonshire pie is suitable.

ROAST MUTTON AND LAMB.

The Economical Cook Book.

If a shoulder or leg, stuff as veal, sprinkle with salt' pepper and flour to cook. Serve with asparagus, peas, lettuce, beans, etc.

DEVONSHIRE PIE.

Little Dinners.

Take a pound and a-half of the scrag of mutton cut it up into convenient pieces and put it into a stewpan with one-half a pint of water, two large pinches of salt and one of pepper and two large onions sliced. Let it simmer for two hours, or till perfectly tender, then set the gravy to cool. Draw all the bones out of the meat and arrange it neatly in a pie-dish, place on the top the onions cooked with it, sprinkle lightly with pepper and salt, and spread over a thin layer of nicely sweetened apple-sauce, or apple marmalade and having removed the fat from the gravy, pour it over the meat. etc. Make a crust as follows :— Use suet finely shred, not chopped, in the proportion of three ounces to five ounces of flour and water, in that of half a pint to a pound of flour. Having minced these ingredients with a pinch of salt, into a smooth paste, roll it out and beat it until the suet and flour are thoroughly incorporated, then roll it out in the usual manner and put it on the pie. This crust is good eaten hot and is wholesome and digestible. If a richer crust is desired an ounce of butter or lard may be added to the given proportions, which are about sufficient to make a crust, for one pound and a half of mutton. If pie-crust is objected to,

a layer of well mashed potatoes may be substituted, or slices of bread, fried a light brown, and laid on as a cover are very good. The whole of the contents of the pie having been thoroughly cooked it will be ready so soon as the crust, of whatever kind, is nicely baked.

LAMB'S HEAD, LIVER AND HEART.

Warne's Every-day Cookery.

A lamb's head, one lamb's liver, one lamb's heart, yolks of two eggs, a bunch of sweet herbs, bread-crumbs, one ounce of butter, three-quarters of a pint of gravy, one spoonful of lemon pickle or the juice of a lemon, seasoning. Thoroughly clean a lamb's head and parboil it, then brush it over with the yolks of the eggs well beaten, chop a few sweet herbs very fine, mix them with bread-crumbs and a little warmed butter, and spread the mixture thickly over the head, then put it in a Dutch oven before a bright and clear fire to finish dressing. Mince the liver and the heart very small and let them stew till done, pour in three-quarters of a pint of good gravy, with a spoonful of lemon pickle or the juice of a lemon, make the brains into small cakes with a little milk and seasoning and fry them brown. Place the head in the centre of the dish on the minced liver and heart, and garnish with brain cakes, forcemeat balls and a lemon cut into slices and placed at the edge of the dish.

SADDLE OF MUTTON.

Soyer.

Take off the skin, run a skewer through the spinal marrow bone, which affix to a larger one with a holdfast at one end and string at the other; then tie the skin over the back and put it to roast. It will not take so long a time to roast in proportion as another joint, one about ten pounds will take one hour and twenty minutes; remove

the paper ten minutes before taking it from the fire, dredge to give it a nice colour and make gravy and serve.

BONED QUARTER OF LAMB.

Warne's Every-day Cookery.

One pound of forcemeat; melted butter. Bone a quarter of lamb, fill it with forcemeat, roll it round, and tie it with a piece of string, cover it with a buttered paper, and roast it. Serve it with melted butter.

HAUNCH OF MUTTON.

Soyer.

Saw or break three inches from the knuckle-bone, remove all skin from the loin, put it on a spit, commencing at the knuckle, and bringing it out at the flap, avoiding the fillet of the loin. Then cover it with three sheets of buttered paper and roast it for two hours and a-half, half an hour before being done remove the paper, baste it with a little butter and dredge it slightly; when done, dish it up with a frill round the knuckle, and pour a pint of hot gravy over. In summer French beans should be served with it, but always mashed potatoes.

MUTTON AND LAMB.

Domestic Cookery.

Mutton and lamb must be roasted with a quick, clear, fire. Baste it as soon as you lay it down, sprinkle on a little salt, and when near done, dredge it with flour. A leg of mutton of six pounds will take an hour and a quarter, and one of twelve, two hours; a breast, half an hour at a quick fire; a neck, an hour, and a shoulder much about the same time as a leg. In dressing the loin, the chine (which is the two loins), and the saddle (which is the two necks and part of the shoulders cut together), you must raise the skin, and skewer it on, and when near done,

take off the skin, and baste it to froth it up. Send some good plain gravy up with it.

TONGUES OR UDDERS.

Domestic Cookery.

Parboil the tongue before you put it down to roast; stick eight or ten cloves about, baste it with butter, and serve it up with some gravy and sweetmeat sauce. An udder may be roasted after the same manner. You may also lard the tongue nicely, but take care that the fire does not burn the larding.

LEG OF MUTTON ROASTED WITH OYSTERS.

Domestic Cookery.

Take a fine leg of mutton that has hung two or three days, stuff every part of it with oysters; roast it, and when done, pour some good gravy into the dish, and garnish with horse-radish.

SCOTCH HAGGIS.

Mrs. Fraser, Almonte.

Procure a sheep's paunch, allow it to stand in salt and water. Then scrape and blanch it in salt water; parboil heart, lights and liver, add suet and mince them well, half a gallon of oatmeal, one quart of milk and water, four onions chopped fine, a little summer savory, and plenty of allspice, pepper, salt; mix and sew firmly. Then boil for four hours on a slow fire. Prick it well when boiling; serve hot.

SCOTCH HAGGIS.

Mrs. Mackie, Ottawa.

A sheep's stomach; clean well with warm water. Ingredients, half pound of oatmeal, two large sized (minced fine) onions. A teaspoonful of pepper, one of salt, half a

pound of beef suet, minced fine. Parboil the liver, and grate half of it. Mix all together, and fill the bag moderately. Boil two hours.

MUTTON ROLLED.

Book of the Household.

Bone a shoulder of mutton carefully, so as not to injure the skin; cut all the meat from the skin, mince it small, and season it highly with pepper, a nutmeg, a clove, some parsley, some thyme, sweet marjoram chopped, and a pounded onion, all well mixed together, with the well-beaten yolk of an egg. Roll it up very tightly in the skin, tie it round, and bake it in an oven, two or three hours, according to the size of the mutton. Make a gravy of the bones and parings; season, with an onion pepper and salt, strain and thicken it with flour and butter; add vinegar, mushroom catsup, soy, and lemon pickle, a table-spoonful of each. Garnish with foremeat balls made of grated bread, and part of the mince.

SLICES OF MUTTON WITH CREAM.

Book of the Household.

Cut a roasted loin of mutton into slices, which put into a stewpan; chop up some small onions, stew them with a quarter of a pound of fresh butter and a little stock, and when nearly dissolved, add half a pint of good cream, salt and pepper. Let it boil five minutes; then put in the slices of mutton and make them quite hot, but they must not boil. Serve them quickly.

QUARTER OF LAMB (ROASTED AND LARDED).

Book of the Household.

Take a fore-quarter of lamb, lard the upper side of the joint with lean bacon, and sprinkle the other side thickly with bread-crumbs; then cover with paper, to prevent the

meat from being burnt and roast it. When nearly done, take it from the fire, and cover the part that has not been larded a second time with bread-crumbs, seasoned with salt and parsley, chopped very finely; then put the lamb again before a bright fire to brown it. Serve with a little vinegar poured over it.

LAMB.

Book of the Household.

A shoulder of lamb of moderate size will require roasting from three quarters of an hour to an hour. When done, put some good gravy into the dish with the lamb; and serve mint sauce in a boat.

LAMB CHOPS BROILED.

Book of the Household.

Cut a loin or the best end of the neck into chops, flatten them, and cut off the fat and skin, rub the gridiron with a little fat, broil them on a clear fire, turn them with steak tongs till quite done and serve them hot.

KIDNEY DUMPLINGS.

Book of the Household.

Make your dumplings in the usual way and put in each a kidney (mutton kidney) well washed, and seasoned with pepper and salt, boil them tied in a cloth and serve them very hot.

LAMB PASTY.

Book of the Household

Bone the lamb, cut it into four pieces, lay beef suet at the bottom of the pastry, and season the lamb with pepper, salt, chopped thyme, nutmeg, cloves and mace; lay it upon the suet; making a high border about it; then turn over your sheet of paste, close it up and bake it. When it is

baked, put in vinegar, the yolks of eggs well beaten and some good gravy.

KIDNEYS.

Book of the Household.

Cut them through the long way, score them and sprinkle them over with a very little pepper and in order to broil all over alike, and to keep them from curling on the grid-iron, run a wire skewer right through them. They must be broiled over a clear fire, being careful to turn them frequently till they are done. They will take about ten or twelve minutes to broil provided they are done over a brisk fire; or if you choose you may fry them in butter, and make gravy for them in the pan by putting in a tea-spoonful of flour. As soon as it looks brown put in a sufficient quantity of water as will make gravy. They will take five minutes longer frying than boiling. Garnish with fried parsley, You may improve them, if you think proper, by chopping a few parsley leaves very finely, mixing them with a piece of fresh butter, a little pepper and salt, and then putting some of this mixture over each kidney.

BEEF KIDNEY.

Book of the Household.

Take a kidney and braise it till very tender; shred it finely, serve it upon stewed cucumbers, or any other green you like better. It should be rather highly seasoned.

ROLLED LOIN OF MUTTON.

Little Dinners.

With a sharp knife remove all the bones from three pounds of the best end of a loin of mutton, cut away the fillet from the bones, mince it very finely, add an equal weight of bread-crumbs, a shalot scraped and minced, a little fresh parsley chopped, pepper and salt, and enough egg to

bind it, place this on the mutton, bind it up tightly with tape, rub the outside with flour, pepper and salt and roast slowly in the oven or in any other way you choose. Fry the bones with onions until brown and make them into a good gravy, with a little stock and any morsels of meat you happen to have, thicken the gravy and pour round the meat. Garnish with stewed or glazed onions.

GLAZED ONIONS.

Little Dinners.

Choose small ones, as nearly the same size as possible. For twelve onions, put an ounce of butter, an ounce of lump sugar, a little salt and pepper, and sufficient gravy to cover the onions, put in the onions, and let them boil gently until done, then take them out and set the gravy to boil sharply without the lid of the stewpan until reduced to a glaze, then thoroughly coat the onions, by shaking them in it. Place round the mutton, taking care not to let them be covered with the gravy.

LAMB'S FRY.

Little Dinners.

A really proper fry should consist not only of sweetbreads and liver, but of the heart, milt, brains, frill and kidneys, each of which requires a different treatment. It is quite as easy to cook a fry properly as to flour and fry it hard and overbrown, as it is too frequently done, trim the sweetbreads neatly, and simmer them for a quarter of an hour in good white stock with an onion; when they are done, take them up and put the brains in the gravy, allowing them to boil as fast as possible in order to harden them, let them get cold, then cut into slices, egg and breadcrumb them, and fry with the sweetbread in a little butter. After the brains are taken out of the gravy, put the slices of heart and milt in and let them stew slowly

until tender, when they are ready, flour them and fry with the liver and frill until brown. Lastly put the kidneys cut in slices, into the pan, and very gently fry for about a minute, shake a little flour into the pan, stir it about until it begins to brown, then pour on to it the gravy in which the sweetbread &c., were stewed. See it is nicely seasoned, and pour round the fry, which should be neatly arrayed on the centre of the dish, garnish with fried parsley

FISH STEW.

Warne's Everyday Cookery.

Two pounds and a half of chops, eight potatoes, four small onions, nearly a quart of water. Take about two pounds and a half of chops from a loin of mutton, place them in a stewpan with alternate layers of sliced potatoes and layers of chops, add four small onions and pour in nearly a quart of cold water, cover the stewpan closely and let it stew gently until the potatoes are ready to mash, and the greater part of the gravy is absorbed ; then place it on a dish, and serve it up very hot.

SHEEP'S TROTTERS.

Warne's Every-day Cookery

Four trotters, one tablespoonful of flour, a saltspoonful of salt. Perfectly cleanse and blanch the trotters taking care to remove the little tuft of hair, which is found in the fourche of the foot. Beat up a spoonful of flour and a little salt in the water you use for cooking them in, and let them stew till the bones come out easily.

CHAPTER XI.

GAME PIE FOR CHRISTMAS.

Cassell's Dictionary of Cookery.

THIS pie is suitable where game is abundant, and expense no object. Make a thick, stiff crust, it may be either baked in a mould, or formed into shape with the hands. The latter operation is not easy for those unaccustomed to it. Line the bottom with slices of fat bacon, spread over that a layer of forcemeat, made by scalding the livers of the birds, and pounding them with their weight in fat bacon and lean ham, a few truffles, some bread-crumbs, salt, pepper, savoury herbs, parsley, and rasped lemon rind. Then put in some of the joints of the birds—the breasts should be larded—and strew over all some finely chopped mushrooms; repeat until the pie is full; season rather lightly, and keep putting little lumps of butter in amongst the other ingredients, say some slices of bacon on the top; put on the lid; ornament with pastry leaves and other devices; brush over with beaten egg and bake in a moderate oven. If the pie is to be served hot, pour some strong gravy over it, as soon as it is baked; if cold, take away the bacon from the top and put some roughed aspic jelly over it before sending it to table. This pie may be made of pheasants, partridges, woodcocks, snipe, grouse, &c.

CRUMBS FOR GAME.

Cassell's Dictionary of Cookery.

Take the crumbs of a stale roll, grate it very finely; put the crumbs into a stewpan with one ounce of fresh butter;

place them on a slow fire, and move them about with a wooden spoon till they are bright brown; put them on a sieve to drain and hand them round on a separate dish. They are especially required when the game is rather high; a few minutes to brown.

FORCEMEAT FOR GAME.

Cassell's Dictionary of Cookery.

Take a quarter of a pound of fat bacon and a quarter of a pound of calf's liver; cut into convenient sized pieces, and fry them until half-cooked, then chop them small; put them into a mortar and pound them thoroughly with a teaspoonful of salt, half a teaspoonful of pepper, and a pinch of powdered mace. When well pounded add the well-beaten yolks of two eggs; and if these are not sufficient to bind all together, add a little cream.

GAME PATTIES.

Cassell's Dictionary of Cookery.

Make a nicely flavoured mince of the remains of game; moisten with a little gravy; make some small round patties of good light crust, or puff paste; brush them over with beaten egg, and bake them till lightly browned; warm the mince in a saucepan, put a little in the centre of each and serve them hot, piled on a napkin; twice ten minutes to bake.

ENGLISH GAME PIE.

Cassell's Dictionary of Cookery.

The great point to be attended to in this dish, is to use venison that has been well kept. The best end of the neck is what should be taken. Trim and rub it with mace, nutmeg, cayenne and salt; boil down the trimmings of venison to the inferior joints of a hare to make gravy; take the back and thighs of the hare, and after boning them,

fill with forcemeat, using shalot and the raw liver of the hare, minced up in the forcemeat. Line a dish with short-crust; put in the venison and hare, filling up every space with forcemeat; add a little of the gravy, put on the cover, ornament the top and bake in a hot oven. When venison is not liked, substitute the prime joints of another hare; time, about two hours and a half to bake.

GAME SAUSAGES.

Cassell's Dictionary of Cookery.

Take the remains of game; cut off the meat; remove carefully the skin and sinew; mince the flesh and pound it in a mortar with six ounces of lean ham and six ounces of butter to every pound of meat; season rather highly with salt, pepper and powdered mace; put the mixture into skins and fry in hot butter or lard for three quarters of an hour.

TO REMOVE TAINT FROM GAME.

Wash the game first in chloride of soda and afterwards in fresh water, and dry it thoroughly in a cloth before cooking, or put some fresh powdered charcoal, tied in muslin, inside the crop; take the charcoal out and throw it away before sending the bird to table.

PRAIRIE CHICKENS, PARTRIDGES AND QUAIL.

Home Messenger.

Clean nicely, using a little soda in the water in which they are washed; rinse them, and drain and fill with dressing, stewing them up nicely, and binding down the legs and wings with cord; put them in a steamer and let them cook ten minutes, then put them in a pan with a little butter; set them in the oven and baste frequently, until of a nice brown. They ought to brown in about thirty-five minutes. Serve them in a platter, with sprigs of parsley, alternated with currant jelly.

BAKED PIGEONS.

Late Mrs. Berry, Toronto.

Clean and prepare as for roasting, lay them in a bake-pan on their backs, and place on the breasts of each a thin slice of salt pork or bacon, cover the bottom of the pan with cold water, and set in a hot oven, baste often till done; place the birds on their backs on the dish, garnish with water-cress, sprinkle with lemon juice, and serve warm.

BOILED PIGEONS.

Late Mrs. Berry, Toronto.

Truss them like boiled chickens, drop them into plenty of hot water, and throw in a little salt; in fifteen minutes lift them out, and dish. Pour parsley and butter over them, and send to the table.

WILD PIGEON PIE.

Late Mrs. Berry, Toronto.

This is made precisely as in quail pie, except that the pigeons are cut in four pieces each, and not stuffed. Par-boil and lay in the dish in alternate layers with the bacon and boiled eggs. Make the gravy richer than for the quails, by the addition of a good lump of butter rolled in flour, stirred in and boiled up to thicken before you put it on the fire. Wild pigeons are usually tougher and leaner than tame.

QUAIL PIE.

Late Mrs. Berry, Toronto.

Clean, truss and stuff the birds, loosen the joints with a penknife, but do not separate them. Parboil for ten minutes, while you prepare a puff paste. Line a deep dish with this; put in the bottom some shreds of salt pork or ham, next a layer of hard-boiled eggs, buttered

and peppered, then the birds, sprinkled with pepper and minced parsley; squeeze some lemon juice upon them, and lay upon the breasts pieces of butter rolled in flour; cover with slices of egg, then with shred ham; pour in some of the gravy in which the quails were parboiled, and put on the lid, leaving a hole in the middle. Bake over an hour.

WILD DUCKS.

Late Mrs. Berry, Toronto.

Nearly all wild ducks are liable to have a fishy flavour, and when handled by inexperienced cooks are sometimes uneatable, from this cause. Before roasting them, guard against this by parboiling them with a small carrot, peeled, put within each. This will absord the unpleasant taste. An onion will have the same effect; but, unless you mean to use onion in the stuffing, the carrot is preferable. In my own kitchen I usually put in the onion, considering a suspicion of garlick a desideratum in roast duck, whether wild or tame.

ROAST DUCK (WILD).

Parboil as above directed; throw away the carrot or onion; lay in fresh water half an hour, stuff with bread-crumbs, seasoned with pepper, salt, sage and onion, and roast until brown and tender, basting for half the time with butter and water, then with the dripping; add to the gravy, when you have taken up the ducks, a table-spoonful of currant jelly, and a pinch of cayenne; thicken with brown flour, and serve in a tureen.

QUAILS ROASTED WITH HAM.

Late Mrs. Berry, Toronto.

Clean, truss, and stuff as usual; cover with slices of ham or pork, with a sheet of white paper, having secured the slices of meat with pack thread, stick the papers on

and keep them well basted with butter and water that they may not burn. Roast three quarters of an hour, if the fire is good. Remove the papers and meat before sending to table, and brown quickly. This is the nicest way of cooking quails.

HUNTER'S RECEIPT FOR ROASTING PARTRIDGE.

Notnilc Enytnellab.

First secure the birds, one for each man, as any less will be found to be insufficient; then dress in the ordinary way, with the exception of the feathers, these are not removed. A dressing of potatoes and onions, with a little sage, if the camp is in possession of such a delicacy, and a small quantity of salt, may be prepared and inserted in the ordinary manner, not forgetting to sew up the aperture; then make a stiff paste with clay and water, cover each bird, separately, with a covering of this paste of about an inch in thickness; after which, place them in a bed of live coals, covering them well; allow to remain so until the clay cracks, when they will be found to be well cooked. After being allowed to cool for a few minutes, remove the clay, the feathers and skin will adhere to it. By this process the aroma is not allowed to escape and the meat will be found to be sweet and juicy. Try it!

FRICASSEED TURKEY.

The remains of cold roast or boiled turkey; a strip of lemon peel, a bunch of savoury herbs, onion, pepper and salt to taste, one pint of water, four tablespoonsful of cream, the yolk of an egg, cut some nice slices from the remains of a cold turkey and put the bones and trimmings into a stewpan, with the lemon peel, herbs, onions, pepper, salt, and the water; stew for an hour, strain the gravy and lay in the pieces of turkey; when warm through, add the cream and the yolk of an egg, stir it well round and when getting thick take out the pieces, lay them on

a hot dish and pour the sauce over. Garnish the fricassee with sippets of toasted bread. Celery or cucumber may be put into the sauce, if the former, it must be boiled first.

CHICKEN AND HAM PIE.

Cut two chickens into joints, season them with salt, pepper and cayenne, a little powdered mace and a tablespoonful of chopped mushrooms; then make balls of forcemeat and the hard-boiled yolks of eggs, and lay them in the dish between the joints of chicken with a few slices of lean ham in between, and add a little water with a mushroom boiled in it. Cover with puff paste and bake.

FOWL STUFFED WITH OYSTERS.

The Invalid's Cook.

Truss a young fowl, as for boiling, and fill the inside, which must have been well cleaned, with oysters, from which the beards have been taken, and which have been washed in their own liquor, tie up the ends of the fowl and put it into a pipkin or earthen-ware jar, which, put into a saucepan of boiling water; keep it boiling for nearly two hours and then take the gravy which will have flowed from the fowl and stir into it gradually the yolks of two eggs, well beaten, and a teacupful of milk; then put this sauce into a saucepan and let it get quite hot, but without boiling, and pour it over the fowl when sent to table. A few oysters may also be added to the sauce if liked; but all but a very little must be sent up in a tureen. From two to three dozen of oysters is the number wanted.

TO BOIL A TURKEY.

Mrs. Maxwell.

Stuff the turkey with bread, butter, salt, pepper, and minced parsley, tie up the legs and wings as for roasting and then pin round it a cloth well sprinkled with flour.

Boil forty minutes, take off the pot and let it stand, keeping the lid close half an hour, when it is ready to serve, which should be done with drawn butter and stewed oysters.

POTTED FOWL.

The Invalid's Cook.

Take the white meat from a cold fowl cutting off the skin and gristle; add to it a little cold ham, tongue, or lean bacon, and then after mincing the meat up finely, pound it well in a mortar, adding at the same time, butter and spices to flavour it, in the proportion of about two ounces of fresh butter, a few grains of cayenne pepper, a saltspoonfull of pounded mace and half that quantity of grated nutmeg to every pound of meat. When the whole is well mixed together and reduced to a smooth paste, put it into a pot and pour clarified butter about a quarter of an inch on the top. If the meat is very dry a little more butter may be used in pounding.

CHICKEN GIBLET PIE.

Little Dinners.

Prepare the giblets as for stewing. When done remove the meat from the necks and pinions and lay it with the rest of the giblets in a pie-dish; put slices of boiled bacon between each layer, fill up the dish with gravy and cover with a crust, either as for Devonshire pie, or of mashed potatoes. Bake for half an hour.

RABBITS OR HARES.

No Name.

After your rabbit is cleaned, truss it and put it on to boil with cold water enough to cover it; when it is boiled tender, take it out and fry it in boiling lard to a light brown. Take it out and set it near the fire; have six

onions sliced and put them in the boiling lard. When they are fried a nice brown, pour a little boiling water in the frying pan and one teaspoonful of browned flour. Pour this gravy over the rabbit seasoned with pepper and salt.

TO ROAST A RABBIT.

Fill it with forcemeat, sew it up, truss and roast it at a clear, bright fire, and baste it constantly with butter flour it well soon after it is laid down; serve it with good brown gravy and with currant jelly, when this last is liked. For change, the back of the rabbit may be larded and the bone left in or not at pleasure; or it can be plain roasted when more convenient. It will take an hour to roast.

DUCKS.

Ducks are sometimes roasted without stuffing. When stuffing is used, white potatoes, well boiled, mashed and highly seasoned, make a nice stuffing. Wild ducks are never stuffed. Wild ducks should be a little underdone Always stew the giblets, mince them and add to the gravy which thicken with a little flour.

TO ROAST PARTRIDGES.

Let the birds hang as long as they can possibly be kept without becoming offensive; pick them, carefully draw and singe them, wipe the inside thoroughly with a clean cloth; truss them with the head twined under the wing and the legs drawn close together or crossed. Flour them when first laid to the fire, and baste them plentifully with butter; serve them with bread-sauce and good brown gravy; a little of this last should be poured over them. Thirty to forty minutes will cook them; rather less time must be allowed when the birds are liked underdressed. In preparing them for the spit, the crop must be removed through a slit in the back of the neck, the claws clipped close and the legs held in boiling water for a minute that they may be skinned the more easily.

ROAST TURKEY.

What I know.

Cut off the tips of the wings, the neck, gizzard, liver and heart, and lay them aside for gravy ; make a filling of bread, butter, sweet marjoram or parsley, and after washing the fowl thoroughly stuff it with this ; cook it two or three hours ; gravy, boil the neck, &c., tender, with salt. Do chickens the same. An hour generally cooks them. For sauce—cranberry sauce, currant jelly, oyster sauce.

BROILED CHICKENS.

Take those that are young and tender, cut them down back and breast—wash and dry them. Lay them flat and skewer them down ; season with pepper and salt and broil half an hour on hot coals. Stew the giblets in water enough to cover them ; when done, mix flour and butter and a little parsley chopped fine, stir it in and come to a boil. Take off—dish the chickens and pour the gravy over.

TURKEYS.

Domestic Cookery.

When your turkey is properly trussed for dressing, stuff it with the following ingredients : take four ounces of butter or chopped suet, some grated bread, a little lemon peel, parsley and sweet herbs chopped together, pepper, salt and nutmeg, a little cream, and the yolks of two or three eggs. Work these all well together and fill the craw with it. Let your fire be very brisk, and when you put it down paper the breast, and let it continue on till near done ; then take it off, dredge it with flour, and keep basting till it is done. If it is a large turkey serve it up with gravy alone, or brown celery, or mushroom sauce. If it is a turkey-poult, serve it up with gravy and bread sauce, the latter of which make thus :—Cut the

crumby part of a penny loaf into thin slices, put it into a saucepan with cold water, a few peppercorns, a little salt and an onion; boil it till the bread is quite soft, and then beat it very fine. Put it into a quarter of a pound of butter, with two spoonsful of thick cream, and when it boils up pour it into a basin or boat and serve it up with the turkey. A middling sized turkey will take more than an hour, a small one three-quarters of an hour, and a very large one an hour and a half. In dressing these, as well as fowls, always let your fire be clear and brisk.

CHICKENS AND TONGUES.

Domestic Cookery.

Boil six small chickens very white; then take six hogs' tongues boiled and peeled, a cauliflower boiled whole in milk and water, a good deal of spinach boiled green. Then lay your cauliflower in the middle, the chickens close all round, and the tongues round them with the roots outwards, and the spinach in little heaps between the tongues. Garnish with small pieces of bacon toasted, and lay a piece on each of the tongues. This is a good dish for a large company.

FOWLS.

Domestic Cookery.

Singe and clean your fowls, baste them with butter and dredge over some flour; when they begin to smoke baste and dredge them again: let the fire be brisk, and send them to table with a good froth. The proper sauces for roast fowls are, gravy, egg, mushroom or celery sauce, the latter of which make thus: wash and pare a large bunch of celery very clean, cut it into thin bits, and boil it gently in a little water till it is tender, then add a little beaten mace, nutmeg, pepper and salt and thicken it with a large piece of butter rolled in flour; then give it a boil and serve it up in a boat. To the water in which

you boil the celery put half a pint of cream which will make it very rich and substantial. This is an excellent sauce, not only for fowls, but also for partridges or any other game of the same kind.

CHICKENS.

Domestic Cookery.

Be particularly careful in drawing your chickens, which done cut off their claws, and truss them for dressing; put them down to a good fire, and singe, dust and baste them with butter. When they are done enough froth them and lay them in your dish. Serve them up with parsley and butter poured over them and gravy and mushroom sauce in boats. A large chicken will take half an hour, a small one twenty minutes.

VENISON.

Domestic Cookery.

Take a haunch of venison and rub some butter all over it. Take four sheets of clean paper well buttered, two of which put on the haunch. Then make a paste with some flour, a little butter and water; roll it out half as big as your haunch and put it over the fat part; cover this with the other two sheets of paper and tie them fast with pack-thread. Lay it to a brisk fire and baste it well all the time it is roasting. When it is near done take off both paper and paste, dredge it well with flour and baste it well with butter all the time it is roasting. As soon as it becomes of a light brown take it up and serve it to table with brown gravy, currant jelly, or any other sauce suitable for venison. A haunch will take about three hours roasting.

TO ROAST A TURKEY OR CHICKEN.

Home Messenger.

In England and on the continent neither a turkey nor a chicken is stuffed; but not only is the stuffing nice in

itself, it gives as well as preserves a nice flavour to the fowl. After drawing, washing, drying and singeing a fowl, stuff it according to the above recipe, craw and body; truss it well, tying down the legs and fastening the wings. Put into a dripping-pan the bird thus prepared, and let it cook till thoroughly done, but not dry. A fourteen-pound turkey will take three full hours; a ten-pound bird will do in two. Save the giblets, consisting of liver, gizzard and heart, boil until tender and mince fine. When you take up your turkey add a little browned flour to the gravy in the pan, some hot water, and the minced giblets, a few sprigs of parsley about the dish adds greatly to its appearance. Many persons like fried sausages, or fried oysters, laid about the dish, and served with each helping.

A NICE WAY TO COOK PIGEONS.

Home Messenger.

Stuff the birds with a rich bread-dressing; place compactly in an iron or earthen dish; season with salt, pepper and butter (or if you like best, thin slices of salt-pork over the top), dredge thickly with flour, and nearly cover them with water. Then put over a closely fitting plate or cover, and place the dish on a moderate oven from two to four, or even five, hours, according to the age of the birds. If the birds are old and tough, this is the best way they can be cooked, and they may be made perfectly tender and sweeter than by any other process. If the gravy is insufficient, add a little water before dishing.

ROAST GOOSE.

Mrs. Beeton.

Ingredients: Goose, four large onions, ten sage leaves, a quarter of pound of bread-crumbs, one and a half ounce of butter, pepper and salt to taste, one egg. Choosing and

trussing: Select a goose with a clean white skin, plump breast, and yellow feet; if these latter are red, the bird is old. Should the weather permit, let it hang for a few days: by so doing the flavour will be very much improved. Pluck, singe, draw, and carefully wash and wipe the goose; cut off the neck close to the back, leaving the skin long enough to turn over; cut off the feet at the first joint, and separate the pinions at the first joint. Beat the breast-bone flat with a rolling-pin, put a skewer into the middle of each, and pass the same quite through the body. Insert another skewer into the small of the leg, bring it close down to the side-bone, run it through, and do the same to the other side. Now cut off the end of the bent, and make a hole in the skin sufficiently large for the passage of the rump, in order to keep in the seasoning.

Mode: Make a sage and onion stuffing of the above ingredients, put it into the body of the goose, and secure it firmly at both ends, by passing the rump through the hole made in the skin, and the other end by tying the skin of the neck to the back; by this means the seasoning will not escape. Put it down to a brisk fire, keep it well basted, and roast from one and a half to two hours, according to the size. Remove the skewers, and serve with a tureen of good gravy, and one of well-made apple sauce. Should a very highly flavoured seasoning be preferred, the onions should not be parboiled, but minced raw: of the two methods the mild seasoning is preferable. A ragout or pie should be made of the giblets, or they may be stewed down to make gravy. Be careful to serve the goose before the breast falls, or its appearance will be spoiled by coming flattened to table. As this is rather a troublesome joint to carve, a large quantity of gravy should not be poured round the goose, but sent in a tureen.

Time: A large goose one and three-quarters, a moderate-sized one, an hour and a quarter, or an hour and a half.

TO COOK OLD FOWLS.

Cassell's Household Guide.

The oldest and toughest fowls may be made into a savoury and nutritious dish by the following method, which is given as a tried and warranted receipt, because such birds are so often pronounced uneatable, thrown away and wasted: When the fowl is plucked and drawn, joint it, as for a pie. Do not skin it. Stew it five hours, in a close saucepan, with salt, mace, onions, or any other flavouring ingredient that may be approved; a clove of garlic may be added when not disliked. When tender, turn it out into a deep dish, so that the meat may be entirely covered with the liquor. Let it stand thus in its own jelly for a day or two (this is the grand secret), it may then be served in the shape of a hash, a curry, or a pie, and will be found little inferior to a pheasant under similar circumstances. The addition of stock, made from game-bones and trimmings, will improve the flavour.

FRIED VENISON.

Cassell's Household Guide.

Cut the meat into slices, and make gravy of the bones. Fry it of a light brown, and keep it hot before the fire. Put butter rolled in flour into it and keep stirring till thick and brown. Put in some finely powdered sugar, and the gravy made of the bones; let it be the thickness of cream. Squeeze in a lemon: warm the venison in it, put in the dish and pour sauce over it. Omit the sugar if you choose, and send currant jelly to table with it, in a glass.

GRAVY FOR VENISON.

Cassell's Household Guide.

A strong, unflavoured gravy, seasoned with salt only, is generally served with venison; it may be made as follows:

Take the trimmings of the venison, or failing these, a pound or two of the scrag end of a neck of mutton cut into chops. Fry these till they are brightly browned on both sides; pour over them a quart of boiling water, and let the gravy simmer gently till it is reduced to one-half. Skim as required, and season with salt. Let it get cold; free it entirely from fat, and serve in a tureen. The meat on the mutton bones may be potted and used as a breakfast relish.

VENISON STEAKS (BROILED).

Cassell's Household Guide.

Cut the steaks an inch thick, from the leg or the loin of venison; make the gridiron hot, rub the bars with a little suet, and place the steaks upon it over a clear fire, turn them every two minutes to preserve the gravy. Make the steak dish very hot, put on it for each half-pound of venison an ounce of butter, a tablespoonful of liquid, red currant jelly, a tablespoonful of boiling stock or water, and a little pepper and salt. Turn the broiled steaks in the sauce once or twice, and serve hot. By way of variety, the butter only may be put into the dish under the steaks, and stewed mushrooms may be served with the venison; or thin slices of lemon may be laid on the steaks for the last two or three minutes that they are being broiled, and then served with them. Time: from twenty to twenty-five minutes to broil the steaks.

PASTRY FOR VENISON PASTY.

Cassell's Household Guide.

Pastry for venison pasty should be good and short, but stiff. For a rich pastry, it should be made in the proportion of ten ounces of butter to one pound of flour, and worked to smooth, stiff paste, with two eggs and a little warm water. For an ordinary pasty, rub three or four ounces of butter into a pound of flour, and work it to a

smooth, stiff paste, with a beaten egg and a little luke warm water.

VENISON PASTY TO KEEP FOR SOME TIME.

Cassell's Household Guide.

Cut the meat of a breast or shoulder of venison into pieces two inches square, season these with pepper and salt, adding, if liked, a small pinch of grated nutmeg; put them, fat and lean together, into a baking dish, place a good slice of butter upon them and cover the dish with a coarse paste of flour and water. Bake the pasty in a moderately heated oven for a couple of hours and keep it in a cool, dry place. When wanted, remove the coarse crust, line the edges and sides of the dish with good pastry, pour in a small quantity of good gravy, cover with pastry, and bake in a good oven till the pastry is firm. Time to bake the pasty about an hour.

WHOLESOMENESS OF VENISON.

Cassell's Household Guide.

Venison is less nutritive than beef, but is more easily digested. Indeed venison, if kept for some time, is one of the most easily digested articles of animal food, and well fitted for dyspeptics. When used by such persons it should be plain roasted, and rather underdone, and they should eat it without any sweet condiments, using merely table salt. It should be kept for some time to make it tender, but not so long as to begin to decay, as is often done.

DRESSING FOR TURKEYS.

Miss Bunton, Bradford, Pa.

Cut the crust from a stale loaf of baker's bread, make it in fine crumbs, take one egg, a piece of butter the size of an egg, one quart of oysters, mix ingredients all toge-

ther, and stuff the turkey ; one pint of oysters (or as much as you wish) for gravy, mix a little flour and seasoning with it, and send it to table hot.

DRESSING FOR TURKEYS.

Mrs. (Captain) Cowley.

Crumbs of a roll of bread, one handful of sweet herbs, lemon thyme and summer savory, quarter of a pound of beef suet, green parsley and two eggs, pepper and salt,

FOR GEESE AND DUCKS.

Mrs. (Captain) Cowley.

Crumbs of bread, sage-leaves, four large onions boiled a little and chopped up, butter and salt,

TO BONE A TURKEY OR FOWL.

Miss Acton's Recipe.

Cut through the skin and centre of the back, and raise the flesh carefully on either side with the point of a sharp knife until the sockets of the wings and thighs are reached. Till a little practice has been gained, it will perhaps be better to bone these joints before proceeding further, but after they are once detached from it the whole of the body may easily be separated from the flesh and taken out entire, only the neckbones and merrythoughts will then remain to be removed. The bird thus prepared may either be restored to its original form by filling the legs and wings with forcemeat and the body with the livers of two or three fowls mixed with alternate layers of parboiled tongue freed from the rind, fine sausagemeat, or veal forcemeat, or thin slices of the nicest bacon, or aught else of good flavour, which will give a marbled appearance to the fowl when it is carved, and then be sewn up and trussed as usual ; or the legs and

wing may be drawn inside the body and the bird being first fastened on a table, may be covered with sausage meat and the various other ingredients we have named, so placed that it shall be of equal thickness in every part; then tightly rolled, bound firmly together with a fillet of broad tape, wrapped in a thin pudding-cloth closely tied at both ends and dressed as follows:—Put it into a braising-pan, stewpan, or thick iron saucepan, bright in the inside and fitted as nearly as may be to its size, add all the chicken bones, a bunch of sweet herbs, two carrots, two bay leaves, a large blade of mace, twenty-four white peppercorns, and any trimmings or bones of undressed veal which may be at hand; cover the whole with good real broth, add salt if needed, and stew it very softly from an hour and a quarter to an hour and a half, let it cool in the liquor in which it was stewed, and after it is lifted out boil down the gravy to a jelly and strain it; let it become cold, clear off the fat and serve it cut into large dice, or roughed and laid around the fowl which is to be served cold. If restored to its form, instead of being rolled it must be stewed gently for an hour, and may then be sent to table hot, covered with mushroom or any other good sauce that may be preferred; or it may be left until the following day and served garnished with the jelly, which should be firm and very clear and well-flavoured; the liquor in which a calf's foot has been boiled down, added to the broth, will give it the necessary degree of consistence.

CUTLETS OF VENISON.

Warne's Every-day Cookery.

A few lardoons, a sprig of thyme and parsley, two carrots, one onion, a little glaze, one gill of gravy; cut the venison into nice shapes and lard each cutlet, lay them in a stewpan with the herbs and the vegetables sliced. When they are dressed, glaze them and serve them with sauce piquante.

SCOTCH WOODCOCK.

Mrs. (Senator) McFarlane, Pictou.

A few slices buttered toast, half a slice to each person, and anchovy to each slice. For sauce, quarter of a pint cream, yolks of three eggs beaten well, stir them into the cream, bring the sauce to the boiling point, but do not let it boil (or it will curdle), have ready some hot buttered toast spread with anchovy paste; pour a little of the hot sauce on the toast. Serve very hot.

CREAM SAUCE FOR A HARE.

McKenzie's Receipts.

Run the cream over the venison just before frothing it, and catch it in a dish; boil it up with the yolks of two eggs, and some onion and a piece of butter rolled in flour and salt. Half a pint of cream is the proportion for two eggs.

CHAPTER XII.

THE TOMATO.

Cassell's Dictionary of Cookery.

THE tomato or love apple is a fruit much valued in cookery for sauces, soups, gravies and ketchup. It is about the size of a potato. It comes into season in August and continues until frost sets in. It possesses a very peculiar flavour, and when liked at all, is generally very highly esteemed. It is said to be good for indigestion and dyspepsia. The large tomatoes are the best for stewing and for sauces and the small ones for pickling.

TO STEAM POTATOES.

Warne's Every-day Cookery.

Pare the potatoes thin, and throw them into cold water for about five minutes; then put the strainer over the saucepan filled with boiling water, and let them steam from twenty to forty minutes, or until a fork goes through easily. Then take them up, and serve them quickly, or they will lose their colour.

TO BOIL POTATOES.

Warne's Every-day Cookery.

Pare some potatoes as near the same size as possible, and throw them into cold water. Then put them into a saucepan, cover them with cold water and a pinch of salt. When the water boils, check it several times by throwing

cold water in, as the slower they are boiled the better. When done, throw away the water and sprinkle a little salt over them. Put them at the side of the fire to dry, with the lid of the saucepan off and then serve them quickly on a napkin.

TO BOIL POTATOES WITH THEIR SKINS ON.

Choose the potatoes, as nearly the same size as possible. Wash and scrub them thoroughly clean, put them into a saucepan, just cover them with water and a little salt. Let them boil and then draw the saucepan to the side and let them simmer slowly until tender and sufficiently done which may be ascertained by trying them with a fork. Then drain the water from them, raise the lid, and let them dry by the side of the fire. Peel them carefully and quickly, and serve them, in a very hot vegetable dish, with or without a napkin.

TO MASH POTATOES.

Warne's Every-day Cookery.

Potatoes; a piece of butter; a little milk and salt. Old potatoes, when unfit for boiling, may be served mashed. Cut out all imperfections. Take off all the skin and lay them in cold water for an hour; then put them into an iron saucepan, with a teaspoonful of salt, cover them with water, and let them boil half an hour, unless they are large, when three-quarters of an hour will be required. When done drain the water thoroughly from them, put them into a wooden bowl or mortar, and mash them with a potato pestle. Melt a piece of butter the size of a large egg with a little milk. Mix it with the mashed potatoes until it is thoroughly incorporated, and they are become a smooth mash, taking care the potatoes are not too wet. Then put the mash into a dish, smooth it neatly with a knife, and serve. Or it might be greatly improved by browning them in the oven. Or you may rub them

through a coarse sieve and brown them with a salamander, without smoothing them over.

TO BOIL NEW POTATOES.

Warne's Every-day Cookery.

Scrape the skins from new potatoes and lay them in cold water for an hour or two; then put them into an iron saucepan and cover them with water; cover them over and let them boil for half an hour. Try one; if not quite done cover them for a few minutes longer. Then drain the water off; let them stand for a couple of minutes over the fire to dry, and send them to table plain; or you may pour a little melted butter over them.

FRIED POTATOES.

Warne's Every-day Cookery.

Boil some potatoes in their skins; when cold peel them and cut them in slices a quarter of an inch thick, and fry them in butter or beef dripping, a nice delicate brown. When done, take them out with a slice to drain any grease from them, and serve piled high on a dish; or they may be chopped up small, seasoned with a little pepper and salt, and fried lightly in butter, turning them several times that they may be nicely browned. Serve in a covered dish.

TO BROIL POTATOES.

Warne's Every-day Cookery.

Eight or nine potatoes, a little flour, butter, pepper, and salt. Cut some cold-boiled potatoes lengthwise, one-fourth of an inch thick, dip each piece in flour, and lay them on a gridiron over a clear fire. When both sides are nicely browned, put them on a hot dish with a piece of butter over them, and a little pepper and salt. Serve them up hot.

BAKED POTATOES.

Warne's Every-day Cookery.

Take as many large and equally-sized potatoes as you wish, wash them perfectly clean in two or three changes of water; then wipe them dry, and put them in a quick oven for one hour. Serve them on a napkin with cold butter, and pepper and salt separately.

POTATOES A LA MAITRE D'HOTEL.

Warne's Every-day Cookery.

Some boiled potatoes, a little melted butter, pepper, salt, a sprig of parsley, a few chives, and the juice of half a lemon. Take some potatoes boiled and peeled; when nearly cold, cut them into rather thick slices, and put them into a stewpan with a little melted butter, seasoned with pepper, salt, a sprig of parsley, a few chives chopped fine, and the juice of half a lemon. When very hot, put them into a dish, and serve with the sauce over them.

MASHED CARROTS.

Warne's Every-day Cookery.

Some carrots, butter, pepper and salt. Scrape off all the skin, wash them well, and boil them tender in a stewpan of boiling water. Then take them up with a skimmer. Mash them smooth, add a piece of butter, and season with pepper and salt. Place them in the centre of a dish, piled up, and marked over with a knife. Serve with boiled or roasted meat.

TO BOIL ASPARAGUS.

Warne's Every-day Cookery.

One tablespoonful of salt to half a gallon of water. Scrape very clean all the white part of the stalks of the asparagus, and throw them into cold spring water; tie

them up in bundles, cut the root ends even, and put them into a piece of muslin to preserve the tops. Have a wide stewpan of spring water with the above proportion of salt, and when it boils lay in the asparagus, and boil it quickly for fifteen minutes, or until it is tender. Have a thin slice from a loaf nicely toasted, cut it in square pieces, dip them in the asparagus water, and put them in the dish. Take up the asparagus, lay it on the toast with the white end outwards, and the points meeting in the centre. Serve with melted butter in a tureen.

TURNIPS IN WHITE SAUCE.

Warne's Every-day Cookery.

Some turnips, a large cupful of white sauce, and a little butter. Wash and peel as many nice white turnips as you require for a dish, peel and cut them into forms as for Jerusalem artichokes, and boil them tender in a saucepan of water, with a piece of butter the size of a large walnut. When done, drain them in a colander, and place them on your dish neatly. Pour over them some white sauce, and serve them hot.

BOILED VEGETABLE MARROW.

Warne's Every-day Cookery.

Some marrows, one tablespoonful of salt to half a gallon of water. Peel the marrows, and put them into a saucepan of boiling water and salt. When tender, take them out, cut them into quarters, if large, if not, halve them. Serve them in a vegetable dish on toast, with a tureen of melted butter sent to table with them.

STEWED VEGETABLE MARROW.

Warne's Every-day Cookery.

Six or eight vegetable marrows, juice of half a lemon, one ounce of butter or fat bacon, a little salt. Take off

all the skin of the marrows, put them into a stewpan with water, a little salt, the juice of half a lemon, and an ounce of butter or fat bacon. Let them stew gently till quite tender, and serve them up with a rich Dutch sauce or any other you please that is piquant.

PARSNIP FRITTERS.

Warne's Every-day Cookery.

Four or five parsnips, a teaspoonful of flour, one egg, some butter or beef dripping. Boil four or five parsnips until tender, take off the skins and mash them very fine, add to them a teaspoonful of flour, one egg well beaten, and a seasoning of salt. Make the mixture into small cakes with a spoon, and fry them on both sides a delicate brown in boiling butter or beef dripping. When both sides are done, serve them up very hot on a napkin or hot dish, according to your taste. These resemble very much the salsify or oyster plant, and will generally be preferred.

SWEET POTATO PONE.

Mrs. Donaldson, Mobile.

Wash and grate the potatoes with their skins on, then to three cupsful of grated potatoes put one cupful of flour, one of sweet milk, one tablespoonful of lard, molasses enough to make it spread smoothly, flavour with essence of lemon to taste. To be eaten with meats.

CELERY WITH CREAM.

Warne's Every-day Cookery.

Three or four heads of celery, yolks of four eggs, half a pint of cream, a little salt and grated nutmeg. Cut the white part of three or four heads of celery into lengths of three or four inches long, boil it until quite tender, and strain it from the water, beat the yolks of four eggs and

strain them into the cream, season with a little salt and grated nutmeg; put it into the stewpan with the celery, set it over a stove until it boils and is of a proper thickness and then send it to table on toasted bread.

FRIED POTATOES.

Cookery for Invalids.

Potatoes properly fried may occasionally be served with the chop or cutlet, and are more digestible and nourishing than when plainly boiled. This remark, however, applies only to potatoes fried in perfection and served immediately they are done, as they lose their crispness by standing. Peel fine kidney potatoes and slice them as thin as you can, unless they are preferred thicker; as you do the chips throw them into cold water as this frees them from the potato flour which has a tendency to prevent successful frying. Drain and lay them in a cloth to dry, put them into a wire basket, fry in boiling fat, and when the chips are brown, put them between paper in the oven for a minute, turn them on to a dish, sprinkle with salt and serve. The greatest care must be taken to have the fat the right temperature for frying the potatoes, as otherwise they will be sodden with grease.

GREENS.

Cookery for Invalids.

General directions for boiling these can only be given. As there are so many kinds varying also in age and quality, and therefore taking more or less time to cook, it is customary to put soda in the water in which greens are boiled, in order to preserve their colour, but this practice deprives them of the properties which render them valuable as an article of diet. When fresh, the colour should be preserved without difficulty, and as only perfectly fresh green vegetables must be given to invalids, soda will not

be necessary. Having carefully picked the greens, put them for a few minutes in tepid water, wash them thoroughly, drain, and throw them into a large saucepan of fast boiling water, slightly salted, keep the lid off the saucepan, and as soon as the greens are tender strain them through a colander. Have ready a tin vegetable presser, heated by pouring over it the water from the greens, press them into it, taking care that they become perfectly dry. Put them into a hot dish and serve.

FRENCH BEANS.

Cookery for Invalids.

These should be very small and young in order that they may be cooked whole. Pick, throw them into fast boiling water, and boil in an uncovered stewpan until tender. They can be served plain, or when drained, be put into a stewpan in which a small piece of butter has been dissolved and a squeeze of lemon juice added. Toss them about over the fire for about four minutes and they will be ready.

To dress scarlet runners—wash them before slicing, do not cut them into thin strips, but divide each bean into three or four pieces. When cut so fine beans lose all their flavour. Do not again wash the beans, boil them as directed for French beans.

ONIONS.

Cookery for Invalids.

The value of onions in many cases of illness is not well understood; whenever the Doctor allows them they should be freely used. One caution is, however, necessary, onions require to be most thoroughly cooked, and being so, seldom disagree with the most delicate stomach. Put the onions to boil in plenty of water with a little salt, in half an hour put away the first water and put fresh. Let the

onions boil slowly for three hours, or until so tender they can be pierced with a straw, then drain away the water, put a small piece of butter into the saucepan, and toss the onions in it over the fire for five minutes. Serve either with or without the butter according to the taste of the patient.

STEWED WATER-CRESS.

Cookery for Invalids.

Well wash and pick the cress, put them into boiling water with a little salt, and boil them for ten minutes. Drain as dry as possible and mince them, then put them back into the stewpan with a spoonful of gravy and stew till tender. When ready to serve add a few drops of lemon juice.

STEWED ENDIVE.

Cookery for Invalids.

Choose a fine white head, wash, pick and pour boiling water over, let lie for ten minutes, then squeese perfectly dry, chop and put it into a stewpan with a teaspoonful of salt and a cupful of white broth or milk. Having stewed the endive until tender, add enough potato flour to make the sauce thick, and when ready to serve stir in a little lemon juice.

TOMATO SAUCE.

Cookery for Invalids.

Choose ripe, perfectly sound tomatoes, break them into small pieces, put them in a stewpan with a very small bit of butter or a spoonful of gravy, salt and if allowed, pepper. Let them simmer gently for three-quarters of an hour, then rub through a sieve, taking care that none of the seeds get into the purée, which put back into the stewpan, and stir over the fire until it is as thick as good apple sauce.

SEA KALE.

Cookery for Invalids.

Trim the kale neatly, brush it to free it from dust, then rinse it in tepid water, tie into a small bundle and boil for about twenty minutes in sufficient salted water to cover it. When done drain the kale perfectly dry and serve on toast.

VEGETABLE PUREE.

Cookery for Invalids.

The method of making vegetable purées is in all cases the same. Boil the vegetable until tender, rub it through a wire seive, and when this process is completed, put the purée with a small quantity of butter, stock, milk, cream. &c., into a stew pan, stir over the fire until it becomes thick.

ASPARAGUS STEWED.

Miss Barbara Greig, South Georgetown.

Cut the green part of a bunch of asparagus in inch or half-inch lengths; put it into a stewpan and let it boil fast for fifteen minutes, then pour very nearly all the water off; work a tablespoonful of butter with a teaspoonful of flour, then stir them into the asparagus Add pepper and salt to taste.

CREAMING POTATOES.

Home Messenger.

Slice cold boiled potatoes very thin, have ready a saucepan of boiling milk, in which place the potatoes with salt, a good sized piece of butter, and while boiling thicken with flour, mixed with water, stirring until delicate and creamy—when ready dish for the table. The goodness of this dish depends much upon catering just when ready; ten minutes being sufficient time to prepare it.

POTATO PUFF.

Home Messenger.

Two cups cold mashed potatoes, three tablespoonsful of melted butter, beaten to a cream; add two well beaten eggs, one cupful of cream or milk; pour in a deep dish and bake in a quick oven.

POTATO PUFF.

Mrs. Ross, O. L. C.

Two cupsful of cold mashed potatoes, stir into it two tablespoonsful of butter, beaten to a cream. Add two well beaten eggs and a cupful of milk, salting to taste. Beat all well together, pour into a deep dish and bake until nicely browned.

OYSTER PLANT.

Home Messenger.

Scrape the roots, dropping each into cold water as soon as cleaned. Exposure to the air blackens them. Cut in pieces an inch long, put into a saucepan with hot water to cover them and stew till tender, throw off the water and add soup, stock or milk enough to cover them. Stew ten minutes after this begins to boil, put in a great lump of butter cut into bits and rolled in flour. Boil up once and serve.

SPRING VEGETABLES AND HOW TO COOK THEM

Home Messenger.

In the spring, salsify or oyster plant is a pleasant change from boiled turnips and cabbage, and can be prepared in various ways. First way: grate a bunch or two of salsify as you would horse-radish, add a raw egg beaten, and a little bread-crumbs or flour, and fry in a frying-pan, as you would oysters. Parsnips prepared in this way are

extremely nice. Second way, cut your salsify into round lozenges, parboil, throw it into a frying-pan with a little butter, and heat through, but do not brown, turn over this enough soup-stock or the boilings from steak or other bones to cover it; thicken with a little flour and butter braided together, add pepper and salt and you will have a nice dish.

COOKING CARROTS.

Home Messenger.

Cut the carrots in small pieces and stew in a little water till tender; pour off what water is left; put in milk enough to make a sauce, and a good lump of butter rolled in flour; boil up again all together, having added salt and pepper to taste. Celery is excellent prepared in the same way.

RADISHES.

Home Messenger.

Prof. Blot says cut off the root and all the leaves, but the *centre one or stalk.* This should always be left on and eaten, as it contains an element which assists in the digestion of the radish. Split the radish up into stems, and leave whole at the top; serve in fresh ice water.

TO STEW CABBAGE.

Home Messenger.

Parboil in milk and water and drain it. Then shred it, put it into a stewpan with a small piece of butter, a small cupful of cream and seasoning, and stew tender.

ESCALOPED TOMATOES.

Home Messenger.

Peel and cut across the tomato in slices about a quarter of an inch thick, lay layers of tomato, then sprinkling of

fine bread-crumbs seasoned with pepper and salt, then bits of butter; repeat and end with bread-crumbs and butter; bake an hour and a quarter.

EGG PLANT.

Home Messenger.

Slice the egg-plant about half an inch thick, parboil in salt and water for about a quarter of an hour, then take out and fry in part butter and part lard. These are all nice also, when each slice is dipped in beaten eggs and bread-crumbs and then fried.

BRUSSEL'S SPROUTS.

Invalid's Cook.

Cut off any discoloured leaves, pare the stems even and mash the sprouts well. Put them into a saucepan of boiling water properly salted, keep the cover off, and boil them quickly for about ten minutes, or till nearly done. Then pour off the water, put into the saucepan a slice of fresh butter cut into bits, a tablespoonful of gravy (veal is the best), a little salt and pepper, and a little lemon-juice if liked. Shake the pan gently over the fire till the butter is melted and the other ingredients thoroughly mixed with the sprouts, then serve them up very hot. If you can be very quick, so as not to let the sprouts get cold, they look best pyramid in the dish.

CUCUMBERS.

Invalid's Cook.

Take large cucumbers which are not seeded; pare and slice them about as thick as half a crown, slice two onions therein, lay them on a cloth and dry them, shake over them a little flour and fry them of a light brown in butter. Pour off all the fat, and put in some good gravy, seasoned well with pepper and salt. When it boils, roll

some butter and flour together and put to it. Keep shaking the pan till the gravy is of a proper thickness, and the cucumbers and onions well covered with it, and then serve it very hot.

SEA KALE.

Cookery Made easy.

Sea Kale is to be dressed exactly in the same manner as asparagus; it must be served up on toast, with melted butter. It is not good unless quite fresh, which you will know by its being crisp and a bright colour on the edge of the leaves.

WINDSOR LONG PODS OR BROAD BEANS.

Cooking Made Easy.

They must be shelled into a pan of clear water, and be boiled in plenty of water, with salt first dissolved in it, and skimmed, and they should be served up under boiled bacon or pickled pork garnished with parsley boiled and minced, and parsley and butter sauces.

STEWED ONIONS,

Cooking Made Easy.

Take five or six large Spanish onions, or a dozen middle sized ones, scald and peel them, and cut out the roots, put them into a stewpan, pour over them good broth, enough to cover them, and let them simmer slowly, closely covered, for about two hours. Salt them to your taste. Serve them up with the broth they were stewed in poured over them.

TO BOIL POTATOES.

Cooking Made Easy.

Each boiling of potatoes should be as much as possible of the same size. Wash them very clean with a brush

and plenty of water, and wash out the dirt from the eyes particularly, without paring or scraping them; they will require a good washing or else they will have an earthy taste. When you boil them, put them into a pot with cold water, just enough to cover them, with half a handful of salt. If they are large throw in a cup of cold water when they begin to boil, and repeat it now and then till they are boiled to the heart, which will take from half an hour to an hour and a quarter, according to their size; but if they are small ones, they will not take so long a time, nor require any cold water to stop their boiling; but the slower they are cooked the better, provided they are kept simmering, which is quite sufficient. When they are soft enough to admit the fork easily to the heart of them, they are done. Then pour off the water and put the pot once more over the fire without the cover for a minute or two, but not longer, which makes them dry and mealy, and turn them out, pull off the skins and serve them up.

TURNIPS.

Economical Cook Book.

Pare and quarter the turnips and put them in a pot of clear water, or with fresh meat. Boil them half an hour; drain and season them with butter, pepper and salt. Wash them.

BEETS.

Economical Cook Book.

Wash the beets; cut the tops off and put them in boiling water; the early turnip beet is best for summer and will boil in less than an hour; the long winter beet should be boiled two hours,—when they are done, drop them in cold water for a minute; peel and slice them, season with butter, pepper and salt; send them hot to table.

To pickle beets, put them in a jar after they have been

boiled; fill it up with weak vinegar; put in salt, cayenne and black pepper.

EGG PLANT.

Economical Cook Book.

Cut it in thin slices, let it soak in salt water (or just salt between the slices) for several hours. Wipe the pieces dry, pepper them, dip each piece in an egg which has been beaten a little, then dip them in grated crackers, fry them in dripping, or half an ounce lard and half ounce butter.

VEGETABLES.

True Guide to Housekeeping.

Parsnips should be kept down cellar, covered up in sand, entirely excluded from the air. They are good only in the spring. Cabbage put into a hole into the ground will keep well during the winter, and be hard, fresh, and sweet, in the spring. Many farmers keep potatoes in the same way. Onions should be kept very dry, and never carried into the cellar, except in severe weather, when there is danger of their freezing. By no means let them be in the cellar after March, they will sprout and spoil, Potatoes should likewise be carefully looked to in the spring and the sprouts broken off. The cellar is the best place for them, because they are injured by wilting, but sprout them carefully, if you want to keep them. They never sprout but three times, therefore, after you have sprouted them three times, they will trouble you no more. Squashes should never be kept down cellar when it is possible to prevent it. Dampness injures them. If intense cold makes it necessary to keep them there for a while, bring them up as soon as possible and keep them in some warm dry place. Cabbages need to be boiled an hour; beets an hour and a half; the lower part of a squash should be boiled half an hour; the neck pieces fifteen or twenty minutes longer; parsnips should boil an hour or an hour

and a quarter, according to size; new potatoes should boil fifteen or twenty minutes; three-quarters of an hour, or an hour is not too much for large old potatoes; common sized ones half an hour. In the spring it is a good plan to cut off a slice from the seed end of the potatoes before you cook them, the seed end is opposite to that which grew upon the vine, the place where the vine was broken off, may be easily distinguished. By a provision of nature, the seed end becomes watery in the spring, and unless cut off it is apt to injure the potato. If you wish to have potatoes mealy do not let them stop boiling for an instant; and when they are done, turn the water off and let them steam for ten or twelve minutes over the fire; see they don't stay long enough to burn the kettle. Another way is to cut off all the skin and put them in pans to be cooked over the stove by steam. Those who have eat them say they are mealy and white, looking like large snowballs when brought upon the table. Potatoes boiled and mashed while hot are good to use in making short cakes and puddings, they save flour, and less shortening is necessary. Green peas should be boiled from twenty to forty minutes, according to their age; string beans the same. Corn should be boiled from twenty to forty minutes, according to age. Dandelion half an hour or three-quarters, according to age. Dandelions are much improved by cultivation; if cut off without injuring the root, they will spring up again fresh and tender till late in the season. Beet tops should be boiled twenty minutes, and spinach three or four minutes. Put in no green vegetables till the water boils, if you would keep all their sweetness. When green peas have become old and yellow, they may be made tender and green by sprinkling in a pinch or two of pearlash while they are boiling. Pearlash has the same effect upon all summer vegetables, rendered tough by being too old. If your well water is very hard, it is always an advantage to use a little pearlash in cooking. Tomatoes should be skinned by pouring boiling water over them. After they

are skinned, they should be stewed half an hour, in tin, with a little salt and a small bit of butter and a spoonful of water to keep them from burning. This is a delicious vegetable. It is easily cultivated, and yields a most abundant crop. Some people pluck them green and pickle them. The best sort of catsup is made from tomatoes. The vegetables should be squeezed up in the hand, salt put to them and set by for twenty-four hours. After being passed through a sieve, cloves, allspice, pepper, mace, garlic, and whole mustard-seed should be added. It should be boiled down one-third, and bottled after it is cool. No liquid is necessary, as the tomatoes are very juicy. A good deal of salt and spice is necessary to keep catsup well. It is delicious with roast meat; and a cupful adds much to the richness of soup and chowder. The garlic should be taken out before it is bottled. Celery should be kept in the cellar, the roots covered with tan, to keep them moist. Green squashes that are turning yellow, and striped squashes are more uniformly sweet and mealy than any other kind. If the tops of lettuce be cut off, when it is becoming too old for use, it will grow up again fresh and tender, and may thus be kept good through the summer.

It is a good plan to boil onions in milk and water; it diminishes the strong taste of that vegetable. It is an excellent way of serving up onions, to chop them after they are boiled, and put them in a stewpan, with a little milk, butter, salt and pepper, and let them stew about fifteen minutes. This gives them a fine flavour and they can be served up very hot.

LIMA AND BUTTER BEANS.

Common Sense in the Household.

Shell into cold water; let them lie awhile; put into a pot with plenty of boiling water and a little salt, and cook fast until tender. Large ones sometimes require nearly an hour's boiling. The average time is forty min-

utes. Drain and butter well when dished, peppering to taste.

KIDNEY AND OTHER SMALL BEANS.

Common Sense in the Household.

Shell into cold water and cook in boiling until tender A small piece of fat bacon boiled with them is an advantage to nearly all. If you do this, do not salt them.

BOILED BEETS.

Common Sense in the Household.

Wash, but do not touch with a knife before they are boiled. If cut while raw they bleed themselves in the hot water. Boil until tender—if full-grown at least two hours. When done, rub off the skins, slice round if large, split if young, and butter well in the dish, salt and pepper to taste. A nice way is to slice them upon a hot dish, mix a great spoonful of melted butter with four or five of vinegar, pepper and salt, heat to boiling and pour over the beets.

BOILED SEA KALE.

Common Sense in the Household.

Tie up in bunches, when you have picked it over carefully, and lay in cold water for an hour. Put into salted boiling water and cook for twenty or thirty minutes until tender. Lay some slices of buttered toast in the bottom of a dish, clip the threads binding the stems of the sea kale, and pile upon the toast, buttering it abundantly. Or, you can send around with a boat of drawn butter.

STEWED PUMPKIN.

Common Sense in the Household.

Cut in two, extract the seed, slice and pare. Cover with cold water for an hour ; put over the fire in a pot of

boiling water and stew gently, stirring often, until it breaks to pieces. Drain and squeeze, run through a collander, then return to the saucepan, with a tablespoonful of butter, pepper and salt to taste. Stir rapidly from the bottom until very hot, then dish, rounding into a mound with dabs of pepper on the top.

STEWED MUSHROOMS.

Common Sense in the Household.

Choose button mushrooms of uniform size. Wipe, clean and white with a wet flannel cloth, and cut off the stalks. Put into a porcelain saucepan, cover with cold water, and stew very gently fifteen minutes. Salt to taste; add a tablespoonful of butter, divided into bits and rolled in flour. Boil three or four minutes, stir in three tablespoonsful of cream, whipped up with an egg, stir two minutes without letting it boil, and serve. Or, rub them white, stew in water ten minutes; strain partially and cover with as much warm milk as you have poured off water; stew five minutes in this. Salt, pepper and add some veal or chicken gravy or drawn butter. Thicken with flour, wet in cold milk, and a beaten egg.

BAKED BEANS.

Mrs. Thomas McKay.

After washing them well, and taking out any bad ones Soak about a pint of beans (white) in water, put a piece of soda in the water, and let them steep all night. In the morning put in a saucepan and let them boil slowly for two hours. About three-quarters of an hour before dinner, take three teacupsful of milk, a piece of butter about the size of a walnut, rub the butter and flour together, add them to the milk with pepper, salt and seasoning. Have a pudding dish buttered, put in a layer of the beans and some of the mixture over, another layer of

beans, and so on, until all are used up, and on the top put a layer of bread-crumbs, and above the crumbs a few bits of butter. Of course, more milk, butter and flour can be used at discretion. Bake half an hour in a moderate oven.

VEGETABLE MARROW.

1000 *Domestic Hints.*

Vegetable marrow when young may be fried in butter; when half-grown, plainly boiled or stewed with sauce. When boiled and cut into dice it makes an excellent garnish alternately with dice of young carrots, for boiled fowls.

VALUE OF VEGETABLES.

1000 *Domestic Hints.*

What the lime juice is to sailors, so are the potash plants—such as, potatoes, turnips, carrots, asparagus, cabbage, &c.—to us on land. Without these potash plants, we should be liable to scurvy or similar diseases. Potatoes do not contain so much nutriment nor so much starch as wheat flour or many other substances, but they contain this potash. If we were to discard potatoes and similar plants, and eat nothing but bread, we should undoubtedly suffer in our health; because, though bread contains a large quantity of nitrogeneous matter, of starch, and of phosphates, yet it is deficient in potash.

SUCCATOSH.

Mrs. Parr, Ottawa.

This is made from green corn and shelled cranberry beans, although you can substitute any other beans, if you cannot get cranberry. Take two dozen cobs of corn, cut the corn off, and add a pint of the beans shelled; if both are young and tender, put to cook together in water enough to cover, and cook for an hour; put in about a

quarter of a tablespoonful of butter, salt and pepper to taste ; stir often to prevent burning, and dish in a deep vegetable dish.

TOMATOES AS A MEDICINE.

The Presbyterian.

The tomato is a strong aperient, and has been proved to be a wonderfully effective curative agent for liver and kidney affections.

YOUNG POTATOES.

How to Cook Potatoes in a Hundred Different Ways.

Wash and skin some young potatoes, boil them quickly in a little water, to which is added the juice of a lemon; when done, drain them from the water, and put them into a stewpan with some butter rolled in a small quantity of flour ; moisten with milk or stock, thicken the sauce with the beaten yolk of an egg; season to taste, and when quite hot serve.

POTATOES.

How to Cook Potatoes in a Hundred Different Ways.

Toast some nice slices of bread, divested of crust, and cut of a uniform size of about two inches each way; dip them into either ketchup, gravy or milk ; place a good dessertspoonful of mashed potatoes on each stew, salt and cayenne pepper them, and serve hot.

IRISH STEW.

How to Cook Potatoes in a Hundred Different Ways.

Wash, peel and slice twelve good sized potatoes ; place a piece of mutton at the bottom of a stewpan ; sprinkle upon it a little shred onion, then put in the potatoes, shake them in the stewpan to make them as compact as possible, add some pepper and salt, and pour in just

enough water to cover the potatoes; bake it slowly in an oven for about two hours, and serve in a deep dish—the meat in the middle and the potatoes placed around it. The meat may be cut up, if preferred, and baked in a covered tureen or hash dish, in which the stew may be served.

CHAPTER XIII.

YEAST BREAD AND BISCUIT.

The Economical Cook Book.

THE staff of life on which we lean for bodily comfort thrice every day, should never be made but of the best materials—our health and comfort depending much thereupon. Many a confirmed dyspepsia has been induced by the habitual partaking of heavy, sour or ill-baked bread: owing in some cases to the ignorance or indifference of the maker and baker, in others, from the want of the best materials and the use of a poor stove or range.

HOME-MADE YEAST.

Mrs. H. F. Bronson, Ottawa.

Boil a handful of hops half an hour, in three pints of water, pour half of it boiling hot through a sieve, on to nine spoonsful of flour, mix, and then add the rest of the hot water. Add a spoonful of salt, half a cupful of molasses, and when blood warm a cupful of yeast.

YEAST.

The Economical Cook Book.

Take one handful of good hops put them in a little bag in one quart of water to boil. Pare six large potatoes and put in the heater. When the latter are soft, pass them through a colander (moistening the whole with a little of the hot water), now squeeze out the bag and return the pulp made to the water and let the whole be

stirred and just come to a boil. In this hot state pour it on sufficient flour to make a thinnish batter. When tepid add half a pint of yeast. This is fit for use in the evening, if made in the morning. Put it in a crock with a lid in a cool place.

WHEAT BREAD.

The Economical Cook Book.

Boil one quart of milk and let it become coolish, then mix with it flour enough to make a very stiff batter, add half a pint of the above-named yeast, beat it very smooth, add two tablespoonsful of salt. Let it stand till light, then knead it well. Let it rise. Mould and put it in pans; stand half an hour. If milk is not convenient, water will do. The above quantity makes four medium sized loaves. The oven should be very *warm*, not very *hot*, and *slowly* getting hotter.

TO MAKE YEAST CAKES.

Mrs. H. F. Bronson, Ottawa.

When the above yeast is fully risen so that it begins to settle down in the pan, add Indian meal as much as can be worked into it and then roll it out with the hands on the board, in long rolls like the shape of the rolling-pin, then press it down on the board, until the side next the board is flat, then as it lies cut it in thin slices, about half an inch in thickness, and then withdraw the slices a little apart, just so that the air can pass between them, taking care that they don't fall over, but stand in rows as they are cut. Set them in a cool place in the wind but not in the sun to dry.

BROWN BREAD.

Mrs. Baldwin, Ottawa.

One cupful of flour, Graham is best, two cupsful of Indian meal, half a cupful of syrup or brown sugar, one

teaspoonful of ginger, one teaspoonful of soda dissolved in water, a little salt. Stir in sour milk enough to make a stiff batter, steam four hours, then bake in the oven, long enough to make a crust.

GRAHAM GEMS.

Mrs. R. Blackburn, New Edinburgh.

One egg, one tablespoonful of butter, one tablespoonful of sugar, one cupful and a half of milk, one teaspoonful of salt, three even teaspoonsful of baking powder, in Graham flour, enough to make a stiff batter (hot pans and hot oven).

FRENCH ROLLS.

Mrs. Cruchet, Montreal.

One teaspoonful of salt in a quart of flour, sift it, beat three eggs, put one tablespoonful of sugar in them, then put in the eggs and a small cupful of potato yeast; make them at eight or nine o'clock in the evening, put them to rise, in the morning cut out rolls and bake for breakfast.

GRAHAM BREAD.

Miss Douglas, Kingston.

Into a pan of boiling water, first stir a little salt, and then as much Graham flour as would make a good dough, let it cool somewhat, and then stir three quarters of a cupful of yeast, add a lump of butter and half a teacupful of sugar, when sufficiently light, knead, mould into any desired shape. Rise again and bake.

HOT CROSS BUNS.

Miss Douglas, Kingston.

Set a sponge as you would for bread, next morning beat up two eggs, a piece of butter the size of an egg, two teaspoonsful of sugar, mix just to keep it from sticking.

DIET BREAD.

Miss Elliott, Guelph.

Put three-quarters of a pound of loaf sugar into a saucepan, with a quarter of a pint of water over a steady fire, and stir it till it is dissolved. Beat six eggs with a whisk in a pan, when the sugar boils, pour it gently on the eggs, keeping it well beat till cold; then stir it into three-quarters of a pound of fine sifted flour, have your frames papered, fill them three parts full with the batter, sift sugar over them and bake in a steady oven.

SPANISH BUNS.

Miss Elliott, Guelph.

Two cupsful of sugar, three-quarters of a cupful of butter, one cupful milk, two good teaspoonsful of allspice, and two of cinnamon, five eggs keeping out the whites of two, one tablespoonful of baking powder, flour enough to make a stiff batter. When baked spread over with the white of egg beaten to a stiff froth, with a little sugar and return to the oven for a few minutes with the door open.

VIENNA ROLLS.

Mrs. J. H. P. Gibson.

Take a quart of unsifted flour, add to it two heaping teaspoonsful of baking powder, then mix and sift them thoroughly together. Take more or less sweet milk as you may think necessary to form a dough of usual stiffness, according to the flour about three quarters of a pound, put into the milk with a little salt and stir in half of the flour with a spoon. Have ready in a bowl a tablespoonful of butter or lard, made soft by warming and stirring to a cream. Stir this into the batter with the rest of the flour, forming the dough which turn out on a board and knead sufficiently to make smooth, roll out half an inch

thick and cut with a large round cutter, then fold each one over to make a half round, wetting a little between folds to make them stick together. Place them on buttered pans so as not to touch, wash them over on top to give them a gloss and then bake immediately in a hot oven, about twenty minutes.

It will do them no harm to let them stand half an hour before baking, if it is desired.

PARKER HOUSE ROLLS.

Mrs. G. M. Hutchison.

Two quarts of flour, one cupful of yeast, one pint of milk (boiled, then cooled to luke warm), one tablespoonful of butter, one tablespoonful of sugar. Leave enough of the two quarts of flour for rolling out—bake as soon as ready.

POTATO ROLLS.

Mrs. G. M. Hutchison.

Take one potato at noon and mash, put water enough to moisten, and one teaspoonful of Gillet's yeast, one tablespoonful of butter, one cupful of sugar, four tablespoonsful of milk, two tablespoonsful of baking-powder, three eggs, one large cupful of flour, butter round tins and bake in a quick oven, when cool put jelly between the layers.

PARKER HOUSE ROLLS.

Mrs. Hunt, Boston.

Rub into two quarts of sifted flour, two large spoonsful of butter, and a teaspoonful of salt, one pint of milk scalded and two-thirds of a cupful of yeast, half a cupful of sugar, make a sponge of them in the middle of the pan of flour. Let it rise over night. In the morning mix in the remainder of flour, allow it to rise again, and then cut into biscuits and when light rub a little melted butter over

each and bake in a quick oven. This receipt makes forty-five rolls.

BOSTON BROWN BREAD.

Mrs. Hunt, Boston.

Two cupsful of corn-meal, two cupsful of rye-meal, two-thirds of a cupful of flour, two teaspoonsful of soda evened off, sour milk just enough to make it stiff for cake, half a cupful of molasses, salt to the taste. Steam four hours.

ENGLISH BISCUITS.

Mrs. W. Kennedy, Owen Sound.

Take three pounds of flour, sift it well, six teaspoonsful of baking-powder, a little salt, two cupsful of butter (well rubbed in) or lard and butter mixed, two cupsful of currants, half a cupful of Carroway seeds. Cut one lemon peel in thin slices and mix one cupful of sugar. Mix all together with milk into a smooth dough (not stiff), roll out once or twice to the thickness of an inch, cut out with a round cutter and bake in bread pans, in a moderately hot oven. They are very nice for luncheon, tea or breakfast, hot or cold.

GRAHAM GEMS.

Miss Sarah Lanahan, Ottawa.

One cupful of sugar, two tablespoonsful of butter, two eggs, one and a half teacupful of milk, two teaspoonsful of baking powder, three teacupsful of Graham flour. Bake in gem pans for fifteen minutes in a hot oven.

BAKER'S BREAD.

Mrs. McKenzie, Almonte,

Yeast—Boil half an ounce of hops in three pints of water for twenty minutes, strain, pour the water upon half a pound of flour when lukewarm, add one pint stale

yeast, keep it moderately warm for twenty-four hours. Boil ten or twelve potatoes, pound them along with half a pound of flour, add one quart of yeast, keep it warm for eight hours. Heat the oven, add five quarts of cold water one quart of hot, strain it into the trough with the salt, if fresh flour add one and a quarter ounces of salt to one quart of water, if stale, one ounce is sufficient. Allow it to stand for two hours or until the sponge begins to drop, then add one quart of water and the rest of the salt, work it well and allow it to stand from half an hour to an hour and a half, according to the heat of the weather, then give it a good working and put it in the pans until the oven is ready.

YEAST.

Mrs. D. F. McLaren, Portage du Fort.

One quarter pound of hops, boil in a bag and pour on to three pounds of flour and half a pound of sugar. Let stand for two days, then add three pounds of potatoes, and a spoonful of salt. When risen enough set in a cool place it will keep for three months.

HOP YEAST.

Mrs. McQuarrie.

Take eight potatoes, peel them and put them to boil in three quarts of water, boil with them a handful of hops tied in a muslin bag. Let it boil until the potatoes are all quite soft, then put them into a wide-mouthed jar and mash them fine. Add seven tablespoonsful of flour, one-half cupful of sugar, one tablespoonful of salt. Pour the water in which the potatoes have been boiling over the mixture, which should have been stirred until very smooth; let it stand until lukewarm, then add a teacupful of good yeast. Let it remain in a warm oven for twenty-four hours, then cover close and put in a cool place. This yeast will keep good for three months.

POTATO YEAST.

Mrs. (Rev.) J. M. Macalister, Ashton.

Half a dozen good sized potatoes peeled and grated, a handful of hops steeped in boiling water, with which to cook the potatoes as soon as grated, for if allowed to stand they will darken, and the yeast will not be as white. While boiling add half a cupful of sugar, a handful of salt, and when lukewarm a cupful of yeast. Let it rise and stir down several times before putting away. Do not fill the jug quite full.

BUNS.

Mrs. (Rev.) J. McEwen, Ingersoll.

One pint of milk scalded, one quart of flour, three table spoonsful of sugar, two tablespoonsful of butter, rubbed in the flour, half a cupful of yeast. When light, roll out the dough, cut, spread with butter. Fold over and bake.

BROWN ROLLS.

Mrs. A. Macalister, Kingston.

Two quarts and one pint of brown flour, one small breakfast cupful of sugar, one small teaspoonful of salt, one quart and half a pint of milk or warm water, three tablespoonsful of yeast, to be put in last. One small tablespoonful of the mixture to be dropped in for each roll. If for breakfast set at night; for tea, in the morning. This quantity makes about three pans, one dozen in each. Oven as for bread—not to be covered when taken out.

RYE BREAD.

Take one small cupful of yeast, six hot boiled potatoes, mashed perfectly fine, three pint cupsful of rye flour, two tablespoonsful of brown sugar and one quart of warm water. Let this sponge rise over night after being well stirred up. Next morning stir one pint of Indian meal,

and rye flour enough to knead well. Let it rise again thoroughly, then divide into loaves, put into a warm place and let it rise for half an hour. Rye meal prepared like Graham flour makes very nice rye gems, when mixed up with water and a little salt; but a third of the quantity of wheat or Graham, added to the rye, gives them a more delicate taste, and it is an improvement to mix the rye and wheat meal, and sift them together through a sieve, removing the coarsest part of the bran.

RYE BISCUIT.

Make a dough with one pint of milk, flour, and yeast, and one tablespoonful of melted butter, and three of sugar. Stir as stiff as a spoon can make it with the flour. Rise it over night, and drop it into gem pans or biscuit tins the next morning. Bake for half an hour in a hot oven.

RYE ROLLS.

Take one pint of milk, two well-beaten eggs, a little salt, a tablespoonful of lard, and three of sugar, and stir into it enough rye flour to make a very stiff batter; then put wheat flour on your hands and take up as much as a large spoonful of the dough, and roll it out on the board as you do twisted doughnuts; and when rolled long enough, twist it up into a round cake like a jumble, and bake on flat tins. A delicious roll for supper.

BROWN BREAD.

One quart of rye meal, two of Indian meal, and two tablespoonsful of molasses; mix thoroughly with sweet milk, let it stand one hour. and then bake in a slow oven.

WHEATEN BREAD.

One spoonful of hop yeast, two potatoes boiled, and one pint of water. Make a sponge, and when light or sufficiently raised, mix hard and let rise, and when it is light again, mould it over, and bake while light.

ANOTHER WAY.

Grate six potatoes, and add one quart of water, put in one cupful of hop yeast at night, and in the morning when light, add three tablespoonsful of sugar and flour, enough to form a dough. Let it rise, and when light put it in tins; let it rise again and bake for half an hour.

BISCUITS.

Take some of the bread-dough in the morning, as much as would make a loaf of bread, and add one cupful of butter; mix well, let it rise, and then make into biscuit. Let it rise again, and then bake.

CORN BREAD.

Take one coffee-cupful of sweet milk and the same of sour cream, half a cupful of sugar, and one teaspoonful of saleratus, two eggs, and half a cupful of wheat flour; thicken to a stiff batter.

BREAD.

Miss M.

For two ordinary sized loaves take two potatoes, pare, slice very thin, boil quick until very soft, then mash to a fine pulp, and add, little by little, two quarts of boiling water, stirring until a starch is formed; let this cool, and then add one-third of a cupful of yeast. This forms a sponge, which should remain in a moderately warm place for ten or twelve hours, or over night, until it becomes very light and frothy; if a little sour, no consequence. When the sponge is ready, add flour, and work it until you have formed a stiff, firm mass. The longer and more firmly kneaded, the better the bread. Let it rise from a half to three-quarters of an hour. Then divide it into pans. Let it remain about fifteen minutes. Take care that it does not rise too much and crack. Put the loaves into a quick oven and bake three-quarters of an hour. If the oven is

not hot enough the bread will rise too much and crack; if too hot, it will harden too rapidly, and confine the loaf.

CORN AND WHEAT BREAD.

Miss M.

Stir two teacupsful of white meal in a pint of hot water for each loaf; free it of lumps, and let it stand twenty-four hours. Boil two or three potatoes, peel and mash in a pint of water, which thicken with flour till it is stiff batter; then add half a teacupful of baker's yeast. Use one-third scalded meal, two-thirds flour. Knead all together with a little salt, work it well, and mould in pans to rise moderately; then bake at first in a hot oven.

HOME-MADE YEAST.

Miss M.

A small handful of hops put to boil in a little less than a quart of water (boiling) for a quarter of an hour; strain boiling hot on four large spoonsful of flour. Stir up and pour on to a little old yeast and two mashed potatoes well beat up with a large teaspoonful of sugar. Let it stand till it rises and falls; then keep it well corked. To make bread, take a small teacupful and put it into the flour, with a small half-pint of warm water; stir up till the thickness of batter, draw a little flour over it, let it rise till it cracks, then add salt and enough warm water, mix well and put into the dish, let it rise till it cracks, then work it over lightly and put into pans; let it rise half an hour, then bake in a slow oven.

RICE BREAD.

Mrs. McTavish, Osgoode.

One cupful of rice, one and one-half pints of flour, one teaspoonful of sugar, one-half teaspoonful of salt, two of baking powder, one-half pint of milk. Boil the rice in one

pint of water with a pinch of salt in it until the water is entirely absorbed, then add the milk. Sift together the flour, sugar, salt and powder, which, add to the rice preparation, let stand till cold. Mix all together smoothly and well. Pour into a greased tin and bake in a moderate oven forty minutes. Protect with paper fifteen minutes.

POTATO YEAST.

Mrs. Story, Ottawa.

One handful of hops boiled in one quart of water with four potatoes; when potatoes are done peel and bruise and add two handsful of flour and one tablespoonful of salt, then strain the hop-water upon the ingredients, stirring until all lumps are removed; when cold add a little cold yeast and jar up. Will be ready for use in two days.

GEMS.

Mrs. Story, Ottawa.

Two eggs, two tablespoonsful of butter, two cupsful of milk, one tablespoonful sugar, one dessertspoonful of baking powder, add enough flour to make a stiff batter. Grease the gem pans and heat until very hot and drop the batter in, and bake in a quick oven.

YEAST.

Miss Stapley, Belleville.

Ten good sized potatoes, peeled, boiled, and mashed fine; then mix with two quarts of boiling water, add a cupful of sugar, and when milk-warm a pint of yeast.

BUNS.

Mrs. A. Scott, Ottawa.

One pint of milk, two quarts of flour, one egg, two tablespoonsful of sugar, one small piece of butter, one-half cup-

ful of yeast. Make into a dough and set over night. Knead in the morning, set to rise; knead and form into buns and bake. Same recipe does very well for dough nuts.

BISCUIT.

Mrs. A. Scott, Ottawa.

Eight cupsful of flour, eight teaspoonsful of baking powder, salt, one and a-quarter cupsful of buttermilk. Roll and bake.

HOME-MADE YEAST.

Mrs. Thomson, Point Fortune, Que.

Three pints water, two raw potatoes sliced, two tablespoonsful of hops. Boil all together fifteen minutes, then pour through a colander into a pan and stir in flour until it is the thickness of a thin batter. When well mixed add a tablespoonful of ginger and a tablespoonful of sugar After this is cool add five tablespoonsful of prepared yeast, mix all well together, then put in a jar and set to rise.

GRAHAM GEMS.

Mrs. W. Taylor.

Mix together as for bread, one quart of Graham meal, two spoonsful of molasses, one teaspoonful of lard, two spoonsful of wheat flour, one half a cupful of yeast and salt. Let it stand all night to rise; put in muffin rings, let them stand half an hour and then bake.

SCONS.

Mrs. James Thomson.

Two pounds of flour, one-quarter pound of butter, one-half ounce of cream of tartar, one-half ounce of baking soda, and sweet milk enough to mix up in a soft dough.

EXCELLENT GERMAN BUNS.

Mrs. James Thomson.

Two pounds of flour, one-half pound of butter, one-half pound of sugar, one-quarter pound of peel, one egg, one and one-quarter pints milk, one-quarter ounce cream of tartar, one-half ounce of baking soda.

HERMIT BISCUIT.

Mrs. (Rev.) David Wardrope, Teeswater.

Two pounds of flour, one-quarter pound of butter, fourteen ounces of white sugar, two eggs, one ounce of volatile salts, and milk enough to form a dough. Rub the butter into the flour, then add the sugar, then the eggs well beaten, then the salts dissolved in hot water and allowed to cool, then sweet milk to form a pretty firm dough. Roll thin, cut in round cakes, wet the tops with milk and turn them on to pulverized sugar. Bake in a quick oven.

BISCUIT.

Mrs. White, Hamilton.

One quart of flour, two teaspoonsful of baking powder, a little salt; rub in a tablespoonful of butter; then add sufficient milk or water to make a very soft dough; do not knead much; bake in a very quick oven.

BREAD DOUGH BUNS.

Mrs. White, Bradford, Pa.

Take a piece of bread-dough, working a little butter into it; knead it well; divide it into small bits; knead until smooth and round; let them rise; when light knead them again; dip them in melted butter to keep them from sticking; when half done wet them over with milk, and dust sugar over them; then bake quickly; are not

nice overdone; part of them may be rolled out and folded over with a raisin in the folds. If an egg is added with the butter it improves them.

CORN BREAD.

Mrs. White, Hamilton.

One teacupful of corn meal, two teacupsful of flour, two ounces of butter, two eggs, two teaspoonsful of baking powder, half a teacupful of sugar, half a teacupful of milk; bake in a quick oven ten minutes.

HARD BISCUITS.

Anonymous.

Warm two ounces of butter in as much skimmed milk as will make a pound of flour, into a very stiff paste; beat it with the rolling pin and work it very smooth; roll it thin and cut it into hard biscuits; prick them full of holes with a fork; about ten minutes will bake them.

FRENCH ROLLS.

Anonymous.

Rub an ounce of butter into a pound of flour; mix an egg beaten, a little yeast, as much butter and as much milk as will make a dough of middling stiffness; beat well, but do not knead; let it rise and bake on tins.

From Miss Parloa's Working Women's Lectures.

YEAST BREAD.

Per Mrs. Humphreys, Providence, R.I.

Two quarts of flour will make four loaves, or three loaves and a pan of biscuit. Add to the flour half a tablespoonful of salt, and the same quantity of sugar; one half tablespoonful of butter or lard; omit this if you prefer half a cupful of yeast or half a cake; nearly three-fourths

of a quart of water; sift the flour into the bread-pan, saving a little to knead with; add the other ingredients, having the water about blood-warm, or 96°. If the water is cold it will not begin to rise soon enough, and it will not be good if it rises too slowly. Knead the dough thoroughly on the bread-board for twenty or thirty minutes; leave it over night. In the morning shape into loaves and rolls, and let it rise again; if put where the heat is 100°, it will rise in an hour; it is better to let it rise an hour and a half or two hours, at a temperature of 75°. In kneading do not press the dough down, but flatten it with the palm of the hand, then fold and push from you with a light touch, repeating the folding motion constantly in order to enclose as much air as possible in the dough. Do not use much flour in the kneading. Let rolls rise longer than loaves, as they do not rise so long in the oven, being so small that the heat penetrates them sooner. It is not well to bake a number of loaves in one pan, but to give each one its separate pan.

DIET BREAD.

To half a pound of sifted sugar put four eggs; beat them together for an hour, then add a quarter pound of flour, dried and sifted, with the juice of half a lemon, and the grated rind of a whole one; bake it in a slow oven Or, boil one pound of loaf sugar in half a pint of water; whisk it with eight eggs until cold; then stir in one pound of flour, and keep beating until it is put into the oven, which, if it be quick, will bake it in an hour.

ENGLISH SEED BREAD.

One pint of milk warm; one teacupful of lard and butter mixed and melted in the milk; one cupful of yeast; two cupsful of sugar; three eggs; make into a light sponge that is not as stiff as bread sponge; when very light add one nutmeg and carraway seed, and if liked, some currants. Mix into the sponge and then add sufficient flour to make

it stiff enough to handle on the board; put it into the bread-pan to rise again, and when very light, mould into rusks or a loaf, with just sufficient flour to handle it. It should rise in the baking pans very well and bake in a moderate oven. Be sure not to make it at any time stiff It is very well to put it to rise at bed-time, and the first thing in the morning add spices, etc., and put it to rise again.

BATH BUNS.

Take a pound and a half of fine flour, three-quarters of a pound of sifted and powdered loaf sugar, one pound of butter, three yolks and two whites of fresh eggs; grate the rind of a lemon, add the juice, and mix all the ingredients well together, and make them into small round cakes; put a few well-washed currants into the middle of each bun, and wash them over with egg, loaf sugar and some comfits; bake them in a moderate oven.

GRAHAM BREAD.

Make a sponge by boiling four good-sized potatoes; when soft mash fine; then stir in a cupful of flour; pour on the water in which the potatoes were boiled scalding hot, and if not sufficient to make three pints of the mixture, add cold water. When the milk is warm put in a teacupful of soft yeast, and set in a moderately warm place to rise. After it becomes light, put in a teacupful of good brown sugar (white is not good), and stir in Graham flour until thick enough to drop heavily into the greased baking-pans. Let it rise again, and bake in a moderately hot oven forty minutes. This quantity will make two large loaves, and when taken from the oven should be allowed to stand five minutes before removal from the pans. Sheet-iron bread-pans are much to be preferred to tin for any bread, but especially for Graham, baking more slowly and much more evenly. If the sponge seems at all sour, add a little soda.

CHAPTER XIV.

TEA AND BREAKFAST CAKES.

CORN CAKE.

Miss Berry, Toronto.

TAKE a cupful of milk, half sweet and half sour, one egg, butter the size of a walnut, two tablespoonsful of white sugar, half a teaspoonful of soda and a little salt, mix very soft, using two-third Indian meal to one-third flour. Bake in a quick oven.

TEA CAKE.

Miss Berry, Toronto.

One cup of sour milk, one cupful of raisins, one cupful of sugar, one egg, one teaspoonful of soda, two and a half cupsful of flour, dark spices.

REBECCA'S CAKE.

Miss Berry, Toronto.

One pint of flour, one cupful of milk, one cupful of sugar, two eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda, essence of lemon to taste.

STRAWBERRY SHORT CAKE.

Mrs. Breckon, Ottawa.

Three pints of flour, rub dry, two teaspoonsful of cream of tartar, and one of soda, two teacupsful of butter, salt,

milk enough to make a dough, bake in a hot oven, when done split it and spread with butter, covering it with sweetened strawberries. Serve hot.

POP OVER CAKES.

Mrs. Breckon, Ottawa.

One package of corn starch, six eggs, half a pound of sugar, three-quarters of a pound of butter, to be beaten well together, two teaspoonsful of baking powder. Fill the pans more than half full ; bake in a moderate oven.

VELVET CAKE.

Mrs. Bangs.

One pound of flour, three-quarters of a pound of sugar, half a pound of butter, one cupful of cold water, one teaspoonful of soda put in the water, two teaspoonsful of cream of tartar, stirred in the flour four eggs.

SPONGE CAKE.

Mrs. Bangs.

Half a pound of sugar, quarter of a pound of flour, five eggs beaten separately. Stir altogether fifteen minutes.

ONE, TWO, THREE, FOUR CAKE.

Mrs. Baptie.

One cupful of butter, two of sugar, three of flour, four eggs well beaten, half a cupful of milk; half a teaspoonful of soda, one of cream of tartar. Season to taste.

CAKE.

Mrs. Baptie.

Three cupsful of sugar, three of flour, nine eggs, three teaspoonsful of cream of tartar, one and a half of soda,

two cupsful of cocoa to be soaked in half a cupful of milk. Put the cocoa between each round. To be baked in round tins an inch and a half high.

COCOA-NUT CAKE.

Miss Maggie Bunton, Bradford, Pa.

Whites of five eggs, one and a half cupsful of sugar, one cupful of milk, one cupful of butter, four teaspoonsful of baking powder; sugar and butter to be stirred to a cream, whites of eggs in last. Flour enough for thin batter; for layers, whites of three eggs, powdered sugar as thick as for icing, then spread on the cocoa-nut.

COMMON CAKE.

Miss Bell, Blyth.

Half a cupful of butter, two eggs, one cupful of sugar, one cupful of milk, three teaspoonsful of baking powder, two cupsful of flour, one nutmeg.

CORN-STARCH CAKE

Mrs. Blyth.

One cupful of butter, two of sugar, six eggs and half a cupful of sour milk, half a teaspoonful of soda, one of cream of tartar, one paper corn starch. Mix cream of tartar with starch. Flavour with lemon.

SPICE CAKE.

Mrs. Booth, Ottawa.

One cupful and a half of sugar, one cupful of butter, six eggs, half a cupful of sweet milk, three cupsful of flour, two tablespoons of cinnamon, half a tablespoonful of cloves one teaspoonful of cream of tartar, half of soda; sift soda, spices and cream of tartar into flour, add eggs last.

ELLEN'S CAKE.

Mrs. Booth, Ottawa.

One cupful of sugar, three-quarters of a cupful of butter, three eggs, half a cupful of sweet milk, one teaspoonful of soda,one and a half of cream of tartar. Beat butter and sugar to a cream, then add yolks, beat well, whip whites to a froth, then add to mixture; sift cream of tartar into flour, beat well, dissolve the soda in a little warm water, let this be the last thing to add. Drop into mixture very lightly.

ELECTION CAKE.

Miss Booth, Ottawa.

One pound of sugar, half a pound of butter, half a pint of sour cream, seven eggs, one teaspoonful of soda, one pound of fruit. Beat butter and sugar to a cream; beat yolks and whites separately, add the flour to the mixture first; then beat thoroughly; dissolve soda in cream, dredge fruit in flour.

CORN-STARCH CAKE.

Mrs. (Rev.) R. Campbell, Renfrew.

One package of corn starch, one pound of sugar, three-quarters of a pound of butter, ten eggs, two teaspoonsful of baking powder; flavour to taste. First beat sugar and butter to a cream, then yolks well beaten, next starch and whites of eggs alternately (the whites having been previously beaten to a stiff froth.) The baking powder mixed in a handful of flour, and lastly flavouring. The above makes a cake in four partitions with icing between.

CORN CAKE.

Mrs. Breden.

Butter, size of an egg, rubbed into one quart of corn meal, one teaspoonful of soda in one and a half pint of

sour milk, two tablespoonsful of sugar, half a teaspoonful of salt.

MOUNTAIN CAKE.

Mrs. Breden.

One cupful of sugar, two eggs, half a cupful of butter, two cupsful of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda, nutmeg.

RAILROAD CAKE.

Mrs. (Capt.) Cowley.

Two eggs, one cupful of sugar, half a cupsful of sweet milk, half a cupful of butter, one teaspoonful of cream of tartar, half of soda. Quick oven.

MATRIMONY.

Mrs. (Capt.) Cowley.

Four eggs, one cupful of sugar, butter, size of an egg, one and a half cupful of flour, one teaspoonful of cream of tartar, half of soda; cut through the middle and spread on jelly.

QUEEN CAKE.

Mrs. (Rev.) R. Campbell, Renfrew.

Beat one pound of butter to a cream, add one pound of sifted sugar; beat nine eggs very lightly and mix all together, add one pound of flour and half a pound of currants. Essence of vanilla to taste.

CORN-STARCH PATTY PANS.

Mrs. S. Christie.

One cupful of butter, two cupsful of sugar, six eggs, one cupful of flour, half a cupful of sweet milk, one package of corn starch, one teaspoonful of soda, two tea-

spoonsful of cream of tartar, one teaspoonful of essence of lemon.

SALLY LUNNS.

Mrs. T. Christie.

One tablespoonful of butter, one of sugar, one egg beaten, one pint of sweet milk, one quart of flour, with three teaspoonsful of baking powder. Bake in iron muffin pans, having them well-heated and greased. Eat warm.

STRAWBERRY SHORT CAKE.

Miss J. N. Carmichael, Bryson.

Make good biscuit crust, bake in three tins same shape and size. Mix the berries with plenty of sugar. Open the short cake, butter well and place the berries in layers, one over the other, until three are filled; then lay over the cover, set the cake into the oven for five minutes. Sprinkle fine sugar over the top layer, and serve with sweet cream.

COCOA-NUT CAKE.

Miss J. N. Carmichael, Bryson.

One cupful of butter, two sugar, one of milk, one teaspoonful of soda, and two of cream of tartar, four eggs, three or four cupsful of flour, one teaspoonful of lemon —bake in layers like jelly-cake. Place the icing between the layers, also the grated cocoa-nut.

ORANGE SHORT-CAKE.

Mrs. Cruchet, Montreal.

One quart of flour, a piece of butter the size of an egg, rub well into the flour; one teaspoonful of soda dissolved in the milk, two teaspoonsful of cream of tartar sifted in the flour. Wet with sweet milk not very stiff. Bake, then split the cake and spread with peeled oranges sliced and well covered with cream.

CENTENNIAL CAKE.

Mrs. Cruchet, Montreal.

One pound of sugar, one pound of flour, half pound of butter, six eggs, one cupful of milk, half teaspoonful of soda, one of cream of tartar—flavour.

COURT CAKE.

Mrs. Cruchet, Montreal.

Two cupsful of sugar, one cupful of butter, one cupful of buttermilk, half a teaspoonful of soda, half a nutmeg, one pound of fruit, three cupsful of flour, four eggs; when sufficiently beaten add the soda. Bake nearly one hour. Two loaves—very nice.

CURRANT CAKE.

Mrs. Cruchet, Montreal.

Two cupsful of sugar, one cupful of butter, one of sweet milk, three cupsful of flour, one cupful of currants, three eggs, one teaspoonful of cream of tartar, one half teaspoonful of soda.

QUEEN'S CAKE.

Mrs. Cruchet, Montreal.

Half a cupful of butter, one of sugar, two of flour, two eggs, half a teaspoonful of soda, one teaspoonful of cream of tartar, half a cupful of sweet milk, half a nutmeg—very nice.

OYSTER CORN CAKES.

Mrs. Cruchet, Montreal.

Take one quart of green corn, cut from the ear with a coarse grater; two teacupsful of milk, one of flour, two eggs well beaten. Season the batter with pepper and salt. Bake on a griddle.

VELVET CAKE.

Mrs. Cruchet, Montreal.

Make a batter of one quart of milk, three eggs well beaten, a wineglass of yeast; beat all well together, then let it rise; put into the flour a large spoonful of butter, beat this thoroughly. When risen put into muffin rings and bake on the griddle.

JOHNNY CAKE.

Miss Douglas, Kingston.

One pint of Indian meal, half a cupful of sugar, three eggs, a tablespoonful of lard or butter, a small teaspoonful of soda, the same of cream of tartar, enough sweet milk or buttermilk to make a batter. Bake it slowly for at least five hours.

SUGAR CAKE.

Miss Douglas, Kingston.

One pound of butter, one pound of sugar, seven eggs, one teaspoonful of soda, two of cream of tartar, flour enough to make a stiff dough.

POTATO CAKE.

Miss Douglas, Kingston.

Flour enough to make it roll, two eggs, piece of butter the size of an egg, a pinch of salt, potatoes enough to make a panful.

RUSK.

Miss Douglas, Kingston.

One pint of flour, one teacupful of sweet milk, one tablespoonful of sugar, three of melted butter, one teaspoonful of soda, two of cream of tartar, two eggs, and a pinch of salt.

STRAWBERRY SHORT-CAKE.

Miss Douglas, Kingston.

Mix two heaping teaspoonsful of cream of tartar dry among three pints of flour, add half a teacupful of butter, a little salt, a pint of milk into which has been stirred a teaspoonful of soda. Mix thoroughly, roll an inch in thickness. Bake twenty minutes in a quick oven. One quart of strawberries, add cream and sugar to make sauce. When the cake is done divide it into three layers, butter them, and spread the strawberries between them. Eat while warm.

COCOA-NUT CAKE.

Miss Douglas, Kingston.

One pound of flour, one of sugar, half a pound of butter, six eggs, one teaspoonful of soda, two of cream of tartar, one cup of sweet milk. Icing the same as for any other cake. Cocoa-nut sprinkled between each layer of cake.

SPONGE CAKE.

Miss Douglas, Kingston.

Half a pound of sugar, one cupful of flour, five eggs—beat half an hour. Flavour with lemon.

CUP CAKES.

Mrs. James Dalgliesh.

Three cups of flour, one and a half cups of sugar, one of butter, one of milk, one teaspoonful cream of tartar, half a teaspoonful of soda.

CREAM MUFFINS.

Mrs. Donaldson, Mobile, Fa.

One tumblerful of cream, one of flour, a little salt and two eggs, the whites and yolks beaten separately. Beat the

yolks, then add the cream, then the flour and salt and lastly stir in the whites. Bake quickly in patty pans.

COFFEE CAKE.

Mrs. Dewar.

One cupful of butter, one of sugar, one of molasses (not syrup), one of strong coffee, cold, one teaspoonful of soda. Fruit to taste, cinnamon and cloves, one tablespoonful each, flour to make a stiff batter.

NUT CAKES.

Mrs. James Dalgliesh.

Two cupsful of sugar, one cupful of milk, two-thirds of a cupful of butter, three cupsful flour, three eggs, two teaspoonsful baking powder, one cupful nut kernels.

MOLASSES CAKE.

Mrs. James Dalgliesh.

One cupful of molasses, half a cupful of butter, half cupful of water, three cupsful of flour, two teaspoonsful ginger, one tea-spoonful soda. Beat well together, and drop with a spoon on to a buttered pan. Bake quickly.

CORN-STARCH CAKE.

Miss Durie, Ottawa,

One cupful of butter, two cupsful of sugar, four eggs, one cupful of corn-starch, two cupsful of flour, one cupful of milk, one-half a teaspoonful of soda, one teaspoonful of cream of tartar. Beat the butter to a cream with the hand, add the sugar and stir until fluffy. Beat the eggs, yolks and whites, separately. Add the sugar and butter, and by degrees, the milk and flour. Bake in two round pans a quarter of an hour.

MUFFINS.

Mrs. Durie, Ottawa.

One quart bowl of sweet milk, luke-warm, a good tablespoonful of butter, and one of lard melted together. Warm a deep crockery dish, put in the milk, two tablespoonsful of white sugar. Stir in the butter and two well-beaten eggs, one-half a cupful of yeast. Stir in flour to consistency of sponge for bread. Set in a moderately warm place to rise, well covered. For tea they should be set about nine o'clock a.m. Drop into rings about three o'clock. Cover with a cloth, and put near the stove to rise, until fifteen minutes before they are to be served.

MILK TOAST.

Miss Barbara Greig, South Georgetown.

Having toasted the bread nicely, spread it with butter, make some milk hot, add a small piece of butter and a little salt to it, then pour it over the toast and serve: Or, lay toasted bread in a dish or deep plate, put a teaspoonful of salt and a teacupful of butter. Make it boiling hot then pour it over the toast.

CORN OYSTERS.

Mrs. Hunt, Boston Mass.

Nine ears of corn grated fine, mixed with the yolks of three eggs, and a large tablespoonful of flour, and a small cupful of milk. All must be beaten hard and baked on a griddle.

WAFFLES.

Mrs. Hunt, Boston, Mass.

One pint of new milk, one teaspoonful of cream of tartar, with one-half a teaspoonful of soda, a piece of butter the size of an egg, stir together. Then put in four eggs

and stir until very light. About two teacupsful of flour, or enough to make the batter not very thick. Beat it five or ten minutes very hard, and mix them with warm water.

FRENCH TOAST.

Mrs. Hunt, Boston, Mass.

Cut in slices a brick loaf, three eggs, a pint of milk, sweetened and seasoned with nutmeg. Lay the bread into the mixture for about three minutes and fry on a buttered griddle. Eaten with butter.

CREAM CAKES.

Mrs. Hunt, Boston, Mass.

One pint of water, one cupful of butter. Boil together four cupsful of flour, stirred in when nearly cool. Add ten eggs, one teaspoonful of soda. Drop them in small cakes. Bake them in a quick oven over twenty minutes.

CREAM CAKES.

Mrs. Hunt, Boston, Mass.

Make the cream from a heaping cupful of flour, two cupfuls of sugar and four eggs. Boil one quart of milk. Beat the eggs, sugar and flour together, and stir into the milk when boiling. When cold flavour and fill the cakes.

POP-OVERS.

Mrs. Hunt, Boston, Mass.

One egg, one even cupful of flour after it is sifted. One cupful of sweet milk, a little salt, a small piece of butter. This makes five cupsful. Fill them half full and bake them light brown.

PUFFS.

Mrs. Hunt, Boston, Mass.

Two cupsful of flour, one cupful of milk, not quite one cupful of water. The irons you bake in must be very hot before you put in the batter. Butter the irons well.

M'GINNIS CAKE.

Miss M. M. Hutch'son.

One small cupful of butter, one cupful of white sugar, four eggs, half a cupful of cold water, two cupsful of flour, two good teaspoonsful of baking powder, one teaspoonful of essence of ginger.

MARBLE CAKE.

Miss M. M. Hutchison.

White part, half a cupful of butter, one cupful of white sugar, half a cupful of sweet milk, the white of four eggs, two teaspoonsful of baking powder, two cupsful of flour, and a teaspoonful of essence of lemon. Dark part, yolk of four eggs, one cupful sugar, half a cupful of molasses, half a cupful of butter, half a cupful of sweet milk, two cupsful of flour, half a teaspoonful of baking powder, one teaspoonful of cinnamon, one teaspoonful of ground cloves, half a nutmeg. Put in a pan in alternate layers.

GOOD CUP CAKE.

Mrs. Hardie.

One cupful of butter, two cupsful of sugar, three cupsful of flour, one cupful of raisins, one cupful of milk, four eggs, a little salt and spice to taste. Beat the yokes and whites separately, mix the butter and sugar to a cream, add the well beaten yolks, then the whites; stir the powder into the dry flour. Bake in a moderate oven.

GRAHAM FLOUR BREAKFAST BISCUITS.

Mrs. Hardie.

One quart of Graham flour, half a cupful of syrup, a pint and a half of water, a little salt, four teaspoonsful of baking powder, mixed well in the flour. Add syrup and water; mix all well together, and drop in buttered pans in spoonsful. Bake in a quick oven.

CORN MEAL CAKE.

Mrs. Hardie.

One quart of corn meal, half a cupful of flour, a cupful of sugar, butter the size of an egg, four heaping teaspoonsful baking powder, a little salt, three half-pints of cold water; mix the powder, flour, sugar, and meal together, then stir in the water; melt the butter in the bake-pan and pour the mixture into the pan. Bake in a quick oven.

FEATHER CAKE.

Mrs. W. M. Hutchison.

One egg, half a cupful of butter, three-fourths of a cupful of sugar, three-fourths of a cupful of milk, two teaspoonsful of baking powder. Flour to suit.

COCOA-NUT CAKE.

Mrs. W. M. Hutchison.

Three eggs, one cupful of sugar, one cupful of flour, one tablespoonful of butter, four tablespoonsful of sweet milk, three teaspoonsful of baking powder. Bake on tin plates in a quick oven. Beat the white of an egg to a stiff froth, add four tablespoonsful of pulverized sugar; spread on it and sprinkle on cocoanut. Put it in the oven until the icing is dry.

SURPRISE CAKE.

Mrs. G. M. Hutchison.

One egg, one cupful of sugar, half a cupful of butter, one cupful of sweet milk, one teaspoonful of soda, two teaspoonsful of cream of tartar; flavour to taste.

CORN-STARCH CAKE.

Mrs. W. M. Hutchison.

One cupful of sugar, half a cupful of butter, half a cupful of sweet milk, one teaspoonful of soda, two teaspoonsful of cream of tartar, four eggs (white only), one cupful of flour, half a cupful of corn meal, lemon. Beat the whites to a stiff paste. Mix all well.

CORN-STARCH CAKE.

Miss Harmon, Ottawa.

Whites of five eggs, one cupful of butter, two cupsful of pulverized sugar, two cupsful of flour, one cupful of corn-starch, one cupful of sweet milk, two teaspoonsful of baking powder; flavour to taste.

DELICATE CAKE.

Miss Harmon, Ottawa.

Two teacupsful of sugar, half a teacupful of butter, two and a half teacupsful of flour, one teacupful of milk, whites of five eggs, two teaspoonsful of baking powder; take two large spoonsful of the white dough, half a cupful of raisins, one-third of a cupful of citron, one teaspoonful of each kind of spice, half a cupful of flour, a wineglassful of molasses. Bake in layers with the black cake for the centre, and put together with plain frosting.

PARLIAMENT CAKES.

Miss Hopkirk, Ottawa.

Two pounds of flour, one pound of sugar, one-fourth of a pound of ginger, one pound of butter, one pound of treacle; boil this and pour it on the flour, work up the paste as hot as your hand will bear it, and roll it out in very large thin cakes, the sixth of an inch thick. Mark it in squares with a knife, and fire it in a slow oven; separate the cakes while soft.

POTATO PUFF.

Mrs. (Rev.) Dr. Kemp.

Two cupsful of cold mashed potatoes, stir into it two tablespoonsful of butter beaten to a cream, add to this two well beaten eggs and a cupful of milk, salting to taste, beat all well together. Pour into a deep ornamental dish and bake until nicely browned.

BUTTERNUT CAKE.

Mrs. (Rev.) Dr. Kemp.

One cupful of butter, two cupsful of sugar, three of flour, one cupful of chopped butternuts, one of sweet milk, two teaspoonsful of baking powder.

SEED BISCUITS.

Mrs. Leslie, Ottawa.

One pound of flour, quarter-pound of sifted sugar, quarter-pound of butter, half-pound of carraway seeds, three eggs, beat the butter to a cream, stir in the flour, sugar and carraway seeds, and when these ingredients are well mixed, add the eggs which should be well whisked. Roll out the paste with a round cutter, shape out the biscuits and bake them in a moderate oven from ten to fifteen minutes. The

tops of the biscuits may be brushed over with a little milk or the white of an egg beaten, and then a little sugar strewn over. Sufficient to make three dozen biscuits.

PERTH CAKE.

Mrs. Leslie, Ottawa.

With one pound and a half of flour, mix six ounces of brown sugar, half a pound of well cleaned currants, a teaspoonful of grated nutmeg and one of a cinnamon or ginger, half a pound of butter, rubbed in one pint of milk, two teaspoonsful of soda dissolved in about two tablespoonsful of cold milk and about thirty drops of essence of lemon, beat all well together and bake it in a buttered tin, one pound of currants may be used.

DESSERT CAKES.

Mrs. Leslie, Ottawa.

Half a pound of flour, half a pound of butter, six ounces of sifted sugar, three eggs, clarify the butter and beat the sugar in well, add the flour by degrees, then the eggs Still beating, mix thoroughly and bake in small tins for eight or ten minutes. Sufficient for eighteen or twenty cakes.

SCOTCH CAKE.

Mrs. McQuarrie.

Three quarters of a cupful of sugar, one cupful of butter, as much flour as you can mix into them.

PASSOVER CAKES.

Miss Jane Martin, Ottawa.

Take three pounds of flour, half a pound of butter, and a little salt; mix the butter and the salt well in the flour; take tepid water; roll thin, then cut in squares, and dent

with a fork; bake on the bottom of the oven. This will make a very nice tea biscuit.

SWEET BISCUIT.

Miss Laird, Bristol.

One cupful of sugar, one of butter, three eggs, one cupful of flour, one teaspoonful of soda, one of cream of tartar, dissolve them, one nutmeg grated. This receipt should make at least, fifty very excellent biscuits.

CLOVE CAKE.

Miss McKinnon, Gloucester Street.

One cupful of molasses, one cupful of sugar, one cupful of buttermilk, three cupsful of flour, three eggs, one tablespoonful of cloves, one tablespoonful of cinnamon, one teaspoonful of saleratus in milk, raisins; bake.

GRAHAM FLOUR MUFFINS.

Mrs. McTaggart, New Edinburgh.

Two cupsful of buttermilk, two eggs, a piece of butter the size of an egg, two tablespoonsful of sugar, one teaspoonful of soda, two of cream of tartar, a little salt, flour enough to make a stiff batter; bake in small iron pans—must be very hot before the batter is put in.

CORN-STARCH CAKE.

Mrs. (Rev.) J. M. Macalister, Ashton.

Half a cupful of butter, one and a half cupsful sugar, beaten to a cream; then add one cupful of flour, the whites of four eggs, one and a-half teaspoonsful of baking powder, mixed with the flour and three-quarters of a cupful of corn-starch; mix smooth in half a cupful of milk, flavour to taste, bake in flat tin pans, very good.

ROLY-POLY.

Mrs. (Rev.) J. M. Macalister, Ashton.

Make good biscuit crust, roll out an inch thick, and spread with any kind of preserves; fold so that the fruit will not run out, place in a buttered dish and steam for an hour and a half. When done turn out on a platter and serve with boiled sauce.

COFFEE CAKE.

Mrs. McGillivray.

Five cupsful of flour, one of butter, one of coffee, prepared as for the table, one cupful of molasses, one of sugar, one of raisins, one teaspoonful of soda; spice with cloves and cinnamon.

REAL PLANTATION JOHNNY-CAKE.

Mrs. Maxwell.

One pint of indian meal, half a cupful of sugar, three eggs, a tablespoonful of lard or butter, a small teaspoonful of soda, the same of cream of tartar, and enough buttermilk or sweet milk to make a thick batter; grease your pan well and pour the batter into it; bake in a slow, steady oven for at least five hours. This is the real Plantation Johnny or Hoe Cake, which was obtained from a former slave of Governor Point Dexter, of Georgia. We have tried it often, and we like it better each time we taste it.

OLD MAID'S CAKE.

Mrs. Maxwell.

If old maids are as good as the new-fashioned cake which has been named after them, they ought not to remain long in single blessedness. But we will give the recipe, and let you judge for yourself: A pound of flour, a quarter of a pound of lard or butter, four wineglassesful

of milk (sweet, of course), half a pound of bloom raisins, quarter of a pound of currants, the same of candied orange peel, a quarter of a nutmeg, two teaspoonsful of ground ginger, one of cinnamon, and one of carbonate of soda; mix well together, and bake slowly for about two hours.

CREAM SPONGE CAKE.

Mrs. Maxwell.

Two eggs, half a cupful of sweet cream, one cupful of white sugar, one teaspoonful of cream of tartar, half a teaspoonful of soda.

OLD-FASHIONED SHORT CAKE.

Mrs. Maxwell.

A quart of buttermilk, a tablespoonful of melted lard, and salt to taste; roll out to about half an inch thick, cut into diamonds, and bake quickly.

CLOVE CAKE.

Mrs. Maxwell.

One cupful of molasses, one of buttermilk, four tablespoonsful of butter, one teaspoonful of soda, one of cloves, and one egg.

ROCK CAKE.

Mrs. W. B. McArthur, Carleton Place.

Six ounces of butter, six ounces of white sugar, twelve of flour, two eggs, half-ounce of currants.

MOUNTAIN CAKE.

Mrs. Maxwell.

Half a pound of butter well beaten, three-quarters of a pound of white sugar, ten eggs beaten separately, one package of corn starch, two tablespoonsful of flour, three

teaspoonsful of baking powder or two of cream of tartar, and one of soda, whites of seven eggs for cake and three for icing.

SPONGE CAKE.

Mrs. W. B. McArthur, Carleton Place.

Four eggs beaten for half an hour, one cupful of sugar, one cupful of flour.

JELLY CAKE

Miss McNachtan, Cobourg.

Four eggs, one cupful sugar, strained and beaten well, one cupful flour, two teaspoonsful of baking powder.

CHOCOLATE CAKE.

Miss McNachtan, Cobourg.

One cupful of sugar, five eggs, one teaspoonful of baking powder, a little lemon.

PRINCE OF WALES CAKE (GOOD).

Miss McNachtan, Cobourg.

One cupful of sugar, half cupful of butter, one cupful of flour, half a cupful of corn starch, half a cupful of sweet milk, one large teaspoonful of baking powder, white of three eggs.

HICKORY-NUT CAKE

Miss Macallister, Kingston.

One cupful of shelled hickory nuts, one cupful of butter, one of sugar, one cupful of sifted flour, one-half cupful of corn starch, one-half cupful of milk, one and a-half teaspoonsful of baking powder, whites of four eggs, mix butter and sugar to a cream, add the whites, beaten lightly, milk, flour and lastly the nuts, first dredging them well in flour. Flavour to taste.

ROLL JELLY CAKE.

Mrs. McTavish, Osgoode

One and a-half cupsful of brown sugar, three eggs, one cupful of sweet milk, two cupsful of flour, one teaspoonful cream of tartar, one teaspoonful of soda, one of essence of lemon. Beat the eggs and sugar together thoroughly; mix cream of tartar and soda in the milk, stirring in the flavour. Add the flour. Bake quickly, spreading thinly on a long pan, and as soon as done spread on the jelly and roll up.

CUP CAKE.

Mrs. McTavish, Osgoode.

Half cupful of butter, two cupsful of sugar, three and a half cupsful of flour, one cupful of sweet milk, three eggs, two teaspoonsful of cream of tartar, one of soda. Beat lightly.

TEA CAKE (NO. 2).

Three and a half pounds of flour, one and a quarter pounds of sugar, one pound of butter, one teaspoonful of soda, half pint of water; roll thin, and bake in a moderate oven.

RILE CAKE.

Mrs. McTavish, Osgoode.

Four eggs, one cup of white sugar, one cup of rice flour. Beat them all well together for half an hour; bake in a moderate oven.

SILVER CAKES.

Mrs. McTavish, Osgoode.

The whites of one dozen eggs, five cupsful of flour, one cupful of white sugar, one cupful of butter, one cupful of cream, one teaspoonful of cream of tartar, half a teaspoonful of soda. Beat all well together and bake in a deep pan.

BACHELOR'S CORN CAKE.

Mr. D. McTavish, Ottawa.

To a pint of sifted corn meal, add a teaspoonful of salt, one large spoonful of butter, quarter of a cupful of sour cream, two eggs, well beaten, add milk until it becomes a thin batter. Beat well and bake in deep pans with a quick heat.

CREAM CAKE.

Mrs. Philip Monson, Ottawa.

Beat six eggs five minutes, add three cupsful of sugar, beat two minutes, two cupsful of flour, with teaspoonful of cream of tartar, beat one minute, one cupful of cold water, with one teaspoonful of soda. Grate the rind and squeeze the juice of a lemon, beat a minute, add two cupsful of flour, beat one minute. Custard for the cake: half a pint of milk; take out a little to mix four teaspoonsful of flour, nearly one cupful of sugar, piece of butter the size of an egg, yolk of one egg, lemon to taste. Bake the cake in layers, then scald the custard and place between.

COFFEE CAKE.

Mrs. Philip Monson, Ottawa.

One cupful sugar, half a cupful of molasses, one cupful of weak coffee, three cupsful of flour, half cupful of butter, one egg, one teaspoonsful of soda, one cupful of raisins; spice to taste.

CORN-STARCH CAKE.

Mrs. Henry Mather.

One cupful of butter, two of sugar well beaten, add four eggs beaten quite stiff, one cupful of corn-starch, one cupful of milk, two cupsful of flour, three teaspoonsful of baking powder, sift the flour and powder together into the batter; beat thoroughly and bake immediately.

JENNY LIND CAKE.

Mrs. Henry Mather.

One half cupful butter, one cupful of milk, two tablespoonsful of cream, two cupsful of sugar, three eggs, one teaspoonful cream of tartar, half a teaspoonful of soda, four cupsful flour.

MOLASSES CAKE.

Mrs. Henry Mather.

Half a cupful of molasses, half a cupful of sugar, half a cupful of sour milk, piece of butter the size of an egg, two cupsful of flour, spices and a few chopped raisins, spice with a little ginger, cloves and cinnamon.

NICE DELICATE CAKE.

Mrs. Henry Mather.

One cupful of white sugar, five tablespoonsful of butter, whites of six eggs, one cupful of sweet milk, three cupsful of flour and two spoonsful of baking powder sifted in the flour, flavour with orange, lemon or vanilla.

INDIAN CORN CAKE.

Mrs. Henry McElroy, Richmond, Ont.

Scald one pint of cornmeal, add five beaten eggs, one cupful of butter, two cupsful sugar, one teaspoonful of baking soda and one cupful of flour, bake in a hot oven.

POP OVERS.

Mrs. Henry McElroy, Richmond, Ont.

One egg well beaten, one cupful of sweet milk, one cupful of flour. Heat the gem-pans before pouring in the mixture, and bake in a hot oven.

CHOCOLATE CAKE.

Miss McKellar, Ottawa.

Any good jelly cake recipe will do for the cake. Two ounces of chocolate, a heaping cupful of sugar, one cupful of cream, a little vanilla. The chocolate is thus prepared, dissolve it into a smooth paste, with a little hot water, then adding the cream and sugar, stew altogether to a thick marmalade which must be spread between the cakes. If you choose it grated cocoanut sprinkled on top of the chocolate is very nice. This will be enough for one cake of six thicknesses, or for two or three stories. The thinner the cakes are the nicer they are.

DROP CAKE.

Miss M., Kingston.

One pound of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda, one slice of bread crumbled, one egg, small piece of butter, milk enough to make a thin batter. Drop from a spoon and bake.

LEMON CAKE.

Miss M., Kingston.

One lemon, five eggs, one cupful of butter, one cupful of sweet milk, four cupsful of flour, three cupsful of sugar, one teaspoonful of saleratus, mix the butter and egg together, grate the lemon in and add the juice.

BANBURY CAKES.

Miss M., Kingston.

Currants one pound, beef suet four ounces, canded lemon and orange peel each three ounces, salt, small pinch of cinnamon and nutmeg, quarter of an ounce, macaroons or ratifias four ounces; bake twenty-five or thirty minutes; make a paste of fourteen ounces of butter to a pound of

flour; give an extra turn or two to prevent its rising too much; roll out half the paste thin, spread the fruit, &c. equally on it, moisten the edges and lay on the cover. Mark it with the back of a knife in pieces two inches wide, three long, divide while it is warm.

SUGAR CAKES.

Miss M., Kingston.

Take half a pound of dried flour, a quarter of a pound of fresh butter, a quarter of a pound of sifted loaf sugar, then mix the flour, sugar, and butter, add the yolk of an egg beaten with a tablespoonful of cream, make into a paste, roll out into small cakes, bake on floured tins.

SMALL PLUM CAKES.

Miss M., Kingston.

Six ounces of powdered loaf sugar, three ounces of butter, one pound of flour, three eggs, half a pound of currants, cream the butter, beat the eggs well, beat all togethere to a stiff paste, which drop on floured tins or plates; bake in a brisk oven.

SODA BISCUIT.

Miss M., Kingston.

One quart of flour, one teaspoonful of soda, two of cream of tartar heaped, salt, roll thin, cut, and when putting in the pan lay one on top of the other.

SNOW CAKE.

Miss M., Kingston.

Whites of four eggs, half a cupful of butter, a cupful and a half of white sugar, two cupsful of flour, half a cupful of milk, half a teaspoonful of soda, one of cream of tartar, flavour with lemon.

SPICED CAKE.

Miss M., Kingston.

Take the yolks left from the snow cake, half a cupful of butter, half a cupful of brown sugar, one cupful of flour, quarter of a cupful of milk, one cupful of raisins, one of currants, nutmeg, cinnamon and cloves to taste, quarter of a teaspoonful of soda, half of cream of tartar.

MUFFINS.

Miss M., Kingston.

One quart of milk, butter about the size of an egg, one teaspoonful of yeast, make a thick batter, let it rise all night, or until light, about a spoonful into each ring.

SHREWSBURY CAKES.

Miss M., Kingston.

One pound of butter, one pound of flour, one pound and a half of sugar, powdered, two eggs, one-half ounce of carraway, mix well, if too stiff, add more egg, roll thin with very little flour, or the paste will be tough. Bake on plates in a hot oven.

CAKES.

Miss M., Kingston.

One pound of flour, three-quarters of a pound of butter, mix to a paste, add two tablespoonsful of currants, and one of sugar. Roll out and bake in a quick oven.

SAVOURY BISCUIT.

Miss M., Kingston.

Fifteen eggs, one pound of sugar, eight ounces of flour, and the raspings of a lemon. Break your eggs. Separate, add the sugar to the yolks. Work it with two spaddles one

in each hand, rolling them like drum-sticks one over the other. By this motion the mixture will froth up. Continue it at least a quarter of an hour. Some one else should be whisking the whites when come to a show and firm, put a fourth part of the yolks and mix well with the spaddle, then pour the whole of the whites and mix gently while another sifts in the whole of the flour. Make the paste smooth which is done by well mixing the flour. Lay the biscuits on paper with a spoon or funnel, with three or four holes in it. Usual length three and a half inches, when full, ice with fine sifted powdered sugar, sifted over from a silk sieve, or throw the sifted sugar over the first row with your hand, and taking the sheet of paper by the upper corner, scattering the sugar over the others. In a few minutes lay the paper on the plates and bake a fine clear colour. When cold detach with the blade of a knife. They are generally placed back to back.

WAFER BISCUITS TO ORNAMENT A CREAM &C.

Miss M., Kingston.

Two ounces of sugar, two and a half ounces of flour, the whites of two eggs, a drop of oil of cloves, do. cinnamon, make a liquid paste, having melted the sugar. Drop on plates four inches apart. Spread with the handle of a spoon till very large. Roll then on a roller, or turn them into horns.

TWO EGG CAKE (GOOD).

Mrs. (Rev.) Kenneth MacLennan. P. E. I.

One cupful of sugar, half a cupful of butter, half a cupful of milk, two cupsful of flour, two eggs, a teaspoonful of cream of tartar and half of soda. Beat sugar and eggs together, mix cream of tartar in the flour, and dissolve soda in the milk, add last. Flavour with bitter almonds or lemon.

SPONGE BISCUIT.

Miss M., Kingston.

Ten eggs, one pound of sugar, six ounces of flour, and the raspings of two lemons. Work like the Savoys, put in buttered moulds, sift sugar over. Bake in a moderate heat; when of a fine colour, take carefully out, set the glazed side down and in a sieve, that it may not fall.

COMPOSITION CAKE.

Mrs. (Rev.) Kenneth MacLennan, P. E. I.

Three-quarters of a pound of butter, one pound of brown sugar, two pounds of flour, six teaspoonsful of baking powder, one and a half of currants, six eggs, one pint of milk. Spice to taste.

MUFFINS.

Mrs. (Rev.) Kenneth MacLennan, P. E. I.

One quart of flour, three eggs, one teaspoonful of soda, two teaspoonsful of cream of tartar, one pint of milk, a pinch of salt.

RAISED CAKE.

Mrs. (Rev.) Kenneth MacLennan, P. E. I.

Take one cupful of bread sponge, add one cupful of sugar, three-quarters of a cupful of butter, one cupful of chopped raisins, one egg, one teaspoonful of spice. Stir as stiff as possible with a spoon, and let it rise until light, then bake, from three-quarters of an hour, to an hour, according to oven.

SUGAR CAKES.

Mrs. (Rev.) Kenneth MacLennan, P. E. I.

One pound of flour, half a pound of butter, three-quarters of a pound of sugar, eggs, from two to four, smal[l]

pinch of salt, carraway seeds, ginger or currants at choice, slow oven, fifteen minutes, should be lightly coloured, but thoroughly baked.

GROUND RICE SPONGE CAKE.

Mrs. Thos. McKay.

Weigh nine eggs and their weight in sugar, add the weight of six in ground rice, add a little lemon and a little salt. It requires a little longer baking than that which is made from wheat flour. It is a good cake.

SALLY LUNNS.

Mrs. Thos. McKay.

Mix two dessertspooonsful of yeast and two pounds of fine flour with a little warm water; let it stand half an hour, to rise. Put two ounces of butter and the yolk of an egg into as much milk as is wanted to make the dough the required stiffness, and mix all well up together. Put it into cups or tins. When risen properly, bake the Sally Lunns in a rather quick oven.

POTATO CAKES.

Mrs. Thos. McKay.

Take mashed potatoes, flour, a little salt and melted butter to make them sweet, add a little powdered loaf sugar, mix with just enough milk to make the paste stiff enough to roll; make it the size and thickness of a muffin, and bake quickly.

TO MAKE RUSKS.

Mrs. Thos. McKay.

Beat up seven eggs, mix them with half a pint of warm new milk in which a quarter of a pound of butter has been melted, add a quarter of a pint of yeast, and three

ounces of sugar. Put them gradually into as much flour as will make a light paste, nearly as thin as batter. Let it rise before the fire half an hour, add more flour to make it a little stiffer; work it well and divide it into small loaves or cakes about five or six inches wide, and flatten them. When baked and cold put them into the oven to brown a little. These cakes, when first baked, are very good buttered for tea. If they are made with carraway seeds, they eat very nice cold.

RICE POUND CAKE.

Mrs. Thos. McKay.

Four ounces of flour, eight ounces of butter, six eggs, twelve ounces of sugar, eight ounces of ground rice, the peel of a lemon, if you like, which improves it, or thirty drops of essence of lemon.

A LIGHT SEED CAKE.

Mrs. Thos. McKay

Take the yolks of six eggs, and the whites of three, beat them well for half an hour, then put in six ounces of powdered loaf sugar, mix it well with the eggs, add gradually seven ounces of flour, and a few carraway seeds. Stir the whole together and put it into a pan or dish for baking. If the oven is hot, half an hour will bake it. The moment it is taken out of the oven turn it out of the mould and let it lie upside down until quite cold. Great care should be taken in the baking.

CORN STARCH CAKE.

Mrs. Perley, Ottawa.

Whites of three eggs, half a cupful of corn starch, half a cupful of butter, half a cupful of sweet milk, half a teaspoonful of cream of tartar, quarter of a teaspoonful of soda, one cupful of sugar, one cupful of flour. Mix

the flour, corn starch, and cream of tartar together thoroughly, then add to the butter, sugar and eggs after they are well beaten together, then put in the milk and soda.

GRAHAM CAKE.

Mrs. Perley, Ottawa.

One quart of water, half a cupful of yeast, one cupful of sugar, a small piece of butter and a little salt. Let this rise over night, and in the morning add a small bit of soda. Bake in cups.

SILVER CAKE.

Mrs. Hiram Robinson, Ottawa.

Take a cupful of sugar, half a cupful of milk, a cupful and a half of flour, half a cupful of butter. The whites of four eggs, two lady-fingers or macaroons, or pour into a dish lined with sponge cake.

SEED CAKE.

Miss Robertson, Thorold.

Mix the yeast with a little flour and warm water, set it to rise, when light enough take half a pound of sugar, two eggs, work them together, add a cupful of milk, half a teaspoonful of soda, dissolved in the milk, half a nutmeg, and a little ground spice two tablespoonsful of carraway seeds. Then stir in as much flour as will make it pretty stiff, then have a quarter of a pound of butter melted and work it in, set it to rise, when light, bake it in a moderate oven.

COCOA-NUT CAKE.

Miss Robertson, Thorold.

One half cupful of butter, one-half cupful of milk, three-fourths of a cupful of sugar, three eggs broken separately, three teaspoonsful of baking powder dissolved in flour.

FIFE CAKE.

Miss Robertson, Thorold,

One cupful of sour cream, half a cupful of sugar, two cupsful of flour, two eggs, one teaspoonful of soda. Bake quickly.

TEA CAKE.

Miss Robertson, Thorold.

One cupful of white sugar, three-fourths of a cupful of sweet milk, two eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda, a little butter and flour to thicken. Flavour to taste.

SPONGE CAKE

Miss Robertson, Thorold.

Ten eggs beaten with a pound of white sugar, then add quickly three-quarters of a pound of flour, with flavouring to taste.

DELICATE CAKE.

Mrs. Ray, Ottawa.

Whites of ten eggs, two cupsful of sugar, one cupful of butter, three-quarters of a cupful of sweet milk, two and a half cups of flour, half a cupful of corn-starch, two teaspoonsful of cream of tartar, one cupful of soda, flavour to taste, cut preserved citron peel in thin pieces and stick in top of cake after putting in the pans.

MARBLED CAKE.

Mrs. Ray, Ottawa.

One and a half cupsful of sugar, half a cupful of sweet milk, half a cupful of butter, two and a half of flour, whites of four eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda, flavour with lemon. *Dark part*—one

cupful of brown sugar, half a cupful of molasses, half a cupful of butter, half a cupful sour milk, two and a half cupsful of flour, yolks of four eggs, half a teaspoonful of ground cloves, allspice, cinnamon and nutmeg, one teaspoonful of cream of tartar, half a teaspoonful of soda, drop a spoonful of light and dark alternately in tins.

CORN STARCH CAKE.

Mrs. Ray, Ottawa.

Half a cupful of butter, one of sugar, half a cupful of sweet milk, two eggs, one cupful of corn starch, one cupful of flour, two teaspoonsful of baking powder. Beat ten minutes.

MOUNTAIN CAKE.

Mrs. Ray, Ottawa.

One cupful of sugar, half a cupful of butter, half a cupful of sweet milk, two eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda.

CHOCOLATE CAKE.

Mrs. James Rodger, Montreal.

One cupful of butter, two of sugar, one of milk, three and a half of flour, five eggs, leaving out the whites of two. Icing—Whites of two eggs, one and a half cupsful of sugar, six tablespoonsful of grated chocolate.

MARBLE CAKE.

Mrs. James Rodger, Montreal.

Dark—One cupful of brown sugar, half a cupful of butter, half a cupful of sour milk, half a cupful of molasses, two and a half cupsful of flour, yolks of four eggs. *White*—One cupful of white sugar, half a cupful of butter, and milk, two and a half cupsful of flour, whites of four

eggs, one teaspoonful of baking powder to each cupful of flour. Mix the dark and white separate, and put in the pan alternately.

CORN STARCH PUFFS.

Mrs. James Rodger, Montreal.

Four eggs beaten separately, one cupful of sugar, one cupful of corn starch, half a cupful of butter, one teaspoonful of vanilla in the butter and sugar, two teaspoonsful of baking powder mixed in the corn starch.

DROP CAKES.

Mrs. James Rodger, Montreal.

A quarter of a pound of sugar and butter, half a pound of flour, three eggs and some currants. Drop in a pan with a spoon.

IMPERIALS.

Mrs. James Rodger, Montreal.

Half a pound of sugar, one pound of flour, six ounces of butter and currants, four eggs. Mix well with a fork and lift into the pan with a fork.

COCOANUT CAKE.

Mrs. Stitt, Ottawa.

Ingredients for cake:—One coffeecupful of sifted white sugar, one of flour, six eggs; separate yolks from whites. Beat thoroughly, first the yolks. Strain them and add the sugar, beat again, then whisk the whites till quite stiff, and add them; last of all, gently sift in the flour, stirring lightly. Place in the jelly-cake tins and bake quickly. *Ingredients for the rising:*—Whites of two eggs, one cupful of icing sugar, one cupful of fresh grated cocoanut, a few drops of lemon-juice. Whisk whites till

quite firm add sugar, cocoa-nut and lemon juice ; beat them all together. Place alternate layers of cake and cocoa-nut icing, keeping the rising well on top of the cake.

PATTY CAKES.

Miss Stewart, Richmond Road.

One cupful of butter, two of sugar, two eggs, one cupful of milk, two and a half of flour, two and a half teaspoonsful of baking-powder, nutmeg; bake in patty-pans.

PRINCESS CAKE.

Miss Stewart, Richmond Road.

One cupful of butter, two of sugar, three eggs, three-quarters of a cupful of milk, four cupsful of flour, one pound of stoned raisins, three and a-half spoonsful of baking powder; lemon flavouring.

SANDWICH CAKE.

Mrs. Smith (Bryson).

Two eggs, four tablespoonsful of sugar, four of flour, four of water, a small teaspoonful of soda and two of cream of tartar.

SANDWICH CAKE.

Mrs. Swalwell, Portage du Fort.

Four eggs well beaten, one cupful of sugar, about the size of an egg of butter, three tablespoonsful of milk, a teaspoonful of soda, one of cream of tartar.

CORN-STARCH CAKE.

Miss Lizzie J. Stark, Carleton Place.

One cupful of butter and two of sugar. Beat to a white foam; add four eggs beaten quite stiff, one cupful of flour and two of corn-starch, one cupful of milk, and flavour with

bitter almonds; sift one teaspoonful of cream of tartar with the flour, and half a teaspoonful of soda in a teaspoonful of milk. dissolved. The last thing, beat thoroughly after the soda is added and bake immediately.

GRAHAM MUFFINS.

Mrs. Smith.

One pint of sweet milk, one egg, piece of butter the size of an egg, two large teaspoonsful of baking powder and Graham flour to make a stiff batter. Bake in muffin tins.

AN EXCELLENT CAKE.

Miss Stapeley, Belleville.

One pound of flour, one pound of sugar, one-third of a pound of butter, six eggs, one cupful of sweet milk with a teaspoonful of soda dissolved in the milk, and two teaspoonsful of cream of tartar rubbed in the flour, one teaspoonful of essence of lemon. Mix the butter and sugar to a cream, put all together and bake. A grated cocoanut or currant is a great improvement.

CORN-STARCH CAKE.

Mrs. Smith, Bristol.

Two eggs, half a cupful of butter, one of sugar, three-quarters of a cupful of milk, one cupful cornstarch, one and a-half cupsful of flour, two teaspoonsful of baking powder. Flavour with lemon.

COFFEE CAKE.

Mrs. A. Scott, Ottawa.

One cupful of butter, one of sugar, three cupsful of flour, two eggs, half a cupful of strong cold coffee, half a teaspoonful of soda or baking powder, half a nutmeg, half a teaspoonful of cloves (ground) half a teaspoonful of cinnamon, one pound of raisins.

PLAIN CAKE.

Mrs. A Scott, Ottawa.

Two cupsful of sugar, one cupful of butter, one egg, five cupsful of flour, one teaspoonful of baking powder.

POTATO CAKE.

Mrs. A. Scott, Ottawa.

Boil potatoes; bruise them fine, mix butter and salt and baking powder into flour, enough to tread and roll out. Cut out in squares and diamond shaped.

TEA CAKE.

Mrs. A. Scott, Ottawa.

One pint of new milk, one quart of flour, four eggs, four teaspoonsful of cream of tar, two of soda, four tablespoonsful of melted butter. Beat the eggs well, add milk, stir in the flour in which the cream of tartar has been thoroughly mixed; then the butter, not a very full tablespoonful, lastly the soda, dissolved in a little milk. Beat it well for a minute or two.

COCOA-NUT CAKE (THREE LAYERS).

Mrs. A. Scott, Ottawa.

One cupful of sugar, one-third cupful of butter, three eggs, three-quarters of a cupful of milk, one teaspoonful of soda, one teaspoonful of cream of tartar. Flour to mix. Beat whites of eggs, two tablespoonsful of sugar, spread it over each layer and sprinkle with cocoa-nut. Bake in Sandwich tins.

CREAM CAKE.

Mrs. A. Scott, Ottawa.

Half a cupful of butter, two cupsful of sugar, three eggs, one cupful of milk, three cupsful of flour, three teaspoonsful

of baking powder (cook's friend). Work the butter to a cream, add the sugar, beat the eggs, then add the milk, then flour, with baking powder, mixed in it dry. For filling between the layers, one pint of milk, one cupful of sugar, one egg, two and a-half teaspoonsful of corn-starch. Flavour with lemon.

TEA CAKE.

Mrs. A. Scott, Ottawa.

One cupful of sugar, half a cupful of butter, two eggs, two-thirds of a cupful of milk, one tablespoonful of baking powder, two cupsful of flour. Flavour.

STRAWBERRY SHORT CAKE.

Mrs. A. Scott, Ottawa.

One quart of flour, one cupful of butter; mix together, one cupful of ice-cold water. Roll it out like pastry, handling as little as possible. Cover two large dinner plates with it; fill each with fresh strawberries, sweetened with sugar, place one layer over another, until three are filled, then lay over the cover, and set the cake in the oven for five or six minutes, sprinkle fine sugar over the top layer, and serve with sweet cream.

RICE FLOUR CAKE.

Mrs. (Rev). A. Scott, Owen Sound.

Six eggs, yolks and whites, beaten separately, half-pound of butter, half-pound of broken loaf sugar, half-pound of rice flour. Beat with the hand for half-an-hour. Sure flavour to taste.

JUMBLES.

Mrs. Thomson, Point Fortune, Que.

Three eggs, half a cupful of butter beaten to a froth; three-quarters of a cupful of white sugar; add lemon flavouring; flour sufficient to roll without sticking. The jum-

bles should be rolled in white powdered sugar, cut out with a tumbler. Then make a small hole in the centre, with the top of a pepper box, and bake on tins in a quick oven.

BUCKWHEAT CAKES.

Mrs. Story, Ottawa.

Two cupsful of sweet milk, one teaspoonful of salt, one and a-half teaspoonsful of soda, and three even teaspoonsful of cream of tartar, two tablespoonsful of melted butter. Put all into the milk, add add buckwheat for thin batter.

MANNA CAKES.

Mrs. W. Taylor.

One cupful of sugar, a piece of butter size of an egg, one egg, one cupful of milk, a teaspoonful of cream of tartar, half a teaspoonful of soda; mix soft, roll to half an inch, and bake quickly.

TEA CAKE.

Mrs. W. Taylor.

One cupful of sugar, a half cupful of butter, one egg, one cupful of milk, one teaspoonful of cream of tartar, a half one of soda, two cupsful of flour, bake in a moderate oven.

CORN-STARCH CAKE.

Miss Thomson, Renfrew.

One cupful of butter, two cupsful of sugar, one of milk, two of flour, one of corn starch, the whites of six eggs, two teaspoonsful of baking powder, flavour to taste.

BREAKFAST ROLLS.

Mrs. W. Taylor.

One pint of warm milk, one egg, piece of butter size of an egg, a half cupful of yeast, salt, mix at night; in the

morning roll out, cut with a cake-cutter, turning one side over; set in pans to rise. Bake in a moderately-hot oven.

CORN CAKE (Excellent).

Miss Thomson, Renfrew.

Four ounces of butter, four of sugar (white), four of flour, four of corn-starch, a half cupful of milk, whites of four eggs, one teaspoonful of cream of tartar, one and a half of soda. The flour, starch, cream of tartar and soda to be all mixed together, the eggs the last. Flavour with lemon.

SODA CAKE (Very nice).

Miss Thomson, Renfrew.

Four eggs, four cupsful of flour, two of sugar, one of milk, one of butter, one teaspoonful of soda, two of cream of tartar. Bake either in patty-pan or in two large tins.

JUMBLES.

Mrs. James Thomson.

One pound of butter, one of sugar, two pounds of flour, three eggs, one cupful of sour milk, one teaspoonful of soda.

SPONGE CAKE FOR JELLY ROLL.

Mrs. James Thomson.

Three eggs, one cupful of sugar, two cupsful of flour, two tablespoonsful of baking powder. Bake in a slow oven.

RICE CAKES.

Mrs. James Thomson.

Three and a half pounds of flour, one pound of butter, one and a half of sugar, one ounce and a half of ammonia five eggs, and milk to mix up a medium soft dough.

GRAHAM PUFFS.

Miss Urquhart, Perth.

One pint of Graham flour, one egg, one teaspoonful of salt, one tablespoonful of baking powder; mix well with sweet milk or water. Bake in gem-pans.

DROP CAKES.

Miss Urquhart, Perth.

One pint of flour, one-half pound of butter, one-quarter pound of sugar, half a nutmeg, grated, a handful of currants, two eggs, a large pinch of soda. Drop from a spoon into a pan, and bake about ten or fifteen minutes. This quantity will make more than thirty cakes.

SODA CAKE.

Anonymous.

One pound of flour, one pound of moist sugar, rub in a half pound of butter, lard or dripping, four eggs, well beaten, one teacupful of warm milk (not hot), a teaspoonful of soda dissolved in the milk; mix all together, and bake immediately for two hours in rather a quick oven.

BREAKFAST MUFFINS.

Anonymous.

Two eggs well beaten, one cupful of sugar, a lump of butter the size of an egg, one teaspoonful of soda, one pint of milk, one quart of flour, two teaspoonsful of cream of tartar. Bake in muffin rings or in tin plates in a quick oven.

TO MAKE A NICE PLAIN CAKE.

Anonymous.

Rub six ounces of dripping into three pounds of flour, add six ounces of moist sugar, six ounces of currants,

half an ounce of allspice, one pint of warm new milk, stir into it two teaspoonsful of baking powder, and mix the whole to a dough, put it into six tins well greased. Place them near a fire, for nearly one hour, then bake them for an hour and a quarter.

JELLY CAKE.

Mrs. (Rev.) D. Wardrope, Teeswater.

Four ounces of butter, five ounces of sugar, three eggs, six ounces of flour, a teaspoonful of baking powder, work the butter to a cream, then add the sugar, working these together till very light; then the eggs, one at a time, without beating; then the flour and baking powder. Bake in three tins, jelly between, pulverized sugar on top.

LEMON CAKE.

Mrs. (Rev.) D. Wardrope, Teeswater.

Three eggs, one cupful of sugar, three tablespoonsful of water, one and a half cupsful of flour, three teaspoonsful of baking powder. Beat eggs and sugar together till very light, then add half the flour, then the water, then the other half of the flour and baking powder. Bake in three tins. For putting between the layers, prepare the following mixture: Grated rind and juice of a lemon, one egg, beaten, half a cupful of water, a teaspoonful of butter, and a tablespoonful of flour, made smooth with a little of the water. Mix all together and bring to a boil on the stove, stirring to keep smooth, cool, and spread between the layers; sifted sugar on the top.

RAILROAD CAKE.

Miss Minnie White, Hamilton.

Three eggs, one cupful of flour, one and a half cupsful of sugar, beat eggs and sugar together; one teaspoonful of

cream of tartar, half a teaspoonful of soda dissolved in half a cupful of water, then add one cupful of flour, flour to taste; when done spread with jelly and roll quickly.

JOHNNY CAKE.

Miss Minnie White, Hamilton.

Two cupsful of meal, two cupsful of flour, three cupsful of milk, two eggs, half a cupful of butter, two teaspoonsful of soda, and four of cream of tartar, two tablespoonsful of sugar.

SILVER CAKE.

Miss Maggie White, Hamilton.

One cupful of sugar, half a cupful of butter, whites of four eggs, one and a half cupsful of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda. Flavour with bitter almonds or vanilla.

TEA CAKES.

Miss Eliza White, Hamilton.

Three eggs, one cupful of butter, one of sugar, one teaspoonful of salt, one teaspoonful of soda, two of cream of tartar. Flavour with lemon or vanilla. Put all in the flour before you mix them. No milk or water.

POP-OVERS.

Brooklyn.

One cupful of flour, one of milk, one egg, a little salt, a small piece of butter. Bake in moulds.

TUMBLER CAKE.

Mrs. Walford, Renfrew.

One tumblerful of molasses, one of ginger, one of currants, one of raisins, one of milk, one of butter, four of

flour, one teaspoonful of saleratus, one of cloves, one of cinnamon, one of nutmeg, and five eggs.

DELICATE CAKE.

Mrs. Walford, Renfrew.

Two cupsful sugar, one of butter, four of flour, one of sweet milk, two teaspoonsful of cream of tartar, nine eggs (the whites).

BREAKFAST CAKES.

Mrs. Williams, Chaudière.

Corn cake—two cupsful of meal, two of flour, two eggs, two cupsful of milk (sour or sweet), one teaspoonful of soda, a small piece of butter. If the meal is soaked in the milk over night,it is better.

GRAHAM POP-OVERS.

Mrs. Williams, Chaudière.

One quart of water, half a cupful of sugar, half a cupful of yeast, a small piece of butter, a little salt—in the morning add a small piece of soda. Take care that the irons are very hot.

INDIAN MEAL GRIDDLE CAKES.

Mrs. Williams, Chaudière.

One and a half cupsful of meal, half a cupful of flour, one and a half cupful of sour milk, two eggs, two tablespoonsful of butter, one teaspoonful of soda.

JUMBLES.

Mrs. Williams, Chaudière.

Two eggs, one and a half cupsful of sugar, one cupful butter, one tablespoonful of milk, a little soda, nutmeg, flour to roll in coarse sugar.

DELICATE CAKE.

Mrs. Williams, Chaudière.

Three cupsful of sugar, one of butter, or a little less, the whites of eight eggs, one cupful of milk, one teaspoonful of cream of tartar, half of soda, four cupsful of flour.

CAKE.

Mrs. Hugh Young, Sand Point.

Flour, three and a half pounds; sugar one and a quarter pounds; butter, one pound; half a pint of milk having one teaspoonful of soda (carbonate) dissolved in it. Roll thin, and bake in cake tins.

CREAM PANCAKES.

Cassell's Dictionary of Cookery.

Rub the rind of half a fresh lemon with three or four large lumps of sugar until the yellow part is all taken off, then crush the sugar to powder, and mix with it a pinch of powdered cinnamon, a small pinch of salt, and an ounce of dried flour. Make this into a smooth paste with a little cold milk and an ounce of clarified butter; then stir in very gradually half a pint of thick cream and the well whisked yolks of four and the whites of two eggs. Melt a quarter of an ounce of butter in a small frying pan; fry the pancakes very quickly, and serve them as quick as possible. They should be very thin. A second supply of butter will not be required for frying.

FRENCH PANCAKES.

Cassell's Dictionary of Cookery.

Make a batter by beating up together three spoonsful of potato starch, five raw eggs, some powdered loaf sugar, and a little water. Add enough milk to make it of the

consistency of porridge. Butter well the inside of a frying pan, and place it over a moderate fire. When it is sufficiently hot, pour in a large spoonful of the batter, so as to spread it over the whole of its surface. When the pancake is done enough, throw it on a dish, and sprinkle its surface with crushed loaf sugar, or cover it with jelly.

PLAIN PANCAKES.

Cassell's Dictionary of Cookery.

Whisk two eggs thoroughly and pour them into a bowl containing four tablespoonsful of flour. Beat the mixture until it is smooth and quite free from lumps, then add a pinch of salt and two-thirds of a pint of new milk. Let the batter stand in a cool place for an hour or two, then fry the pancakes according to the directions given above. Half an ounce of dripping for each pancake.

BUCKWHEAT CAKES.

Cassell's Dictionary of Cookery.

To a pint of buckwheat flour add a large teaspoonful of baking powder and a little salt. Mix to a thin batter using luke-warm water in cold weather. The fryingpan requires to be only rubbed with grease and the batter dropped in quantities sufficient to cover an ordinary breakfast plate at one time. Turn and send to table very hot and well buttered, or they can be eaten with treacle or syrup if preferred.

BUCKWHEAT CAKES (Another way).

Cassell's Dictionary of Cookery.

Put a large tablespoonful of yeast into a hollow made in the middle of one quart of buckwheat and work it into a light dough with warm water; cover it up warm by the fire to rise for three hours. When risen enough the top

will be cracked, then get ready the griddle,—it should be hot and well buttered or greased. The cakes may then be proceeded with. Convey with a ladle as much batter as can be wanted, that is, according to the size of the cakes. When done on one side turn, and when quite baked butter them as they are removed from the griddle, A fresh supply of butter is not required for every cake. but it is sufficient if the griddle be well rubbed with it. Lay them one on the other and divide into quarters.

RAISED BUCKWHEAT CAKES

Warm a quart of water. Stir into it a good tablespoonful of treacle and a teaspoonful of salt. Mix in enough buckwheat flour, or oatmeal, or Indian corn-flour to make a stiff batter, together with a tablespoonful of good yeast. Let it stand to rise before the fire. Then bake on a hot plate in iron rings like muffins, or in a slack oven. Toast and serve the cakes hot with butter.

LIGHT RYE TEA-CAKES.

One pint of sweet milk, two eggs, a tablespoonful of brown sugar, and a large pinch of salt. Add enough rye-flour to make it as stiff as common griddle cake batter. Bake one-half hour in common gem-pans.

RYE DROPS, OR MUFFINS.

One pint of milk, three eggs, three pints of rye flour, one handful of wheat flour, one-half teacupful of home-made yeast, or one tablespoonful and a-half of distiller's yeast. Make overnight, set in a warm place to rise and bake in round tins for half an hour the next morning.

RYE DROPS FRIED LIKE DOUGHNUTS.

One cupful of sour milk or buttermilk, three tablespoonsful of sugar, one of butter, melted, if buttermilk is not used; one egg, a small teaspoonful of saleratus, one of

cinnamon, flour enough to make a stiff batter. Take it up by the tablespoonful and fry in hot lard.

RYE GRIDDLE CAKES.

Take one quart of rye flour and one cupful of wheat flour, wet it up with sour milk or buttermilk until the batter is thick enough to cook easily on the griddle, add to it a pinch of salt, a small teaspoonful of saleratus dissolved in warm water, and one well-beaten egg. Griddle cakes made of rye flour are far superior to those made of wheat flour for they are far more tender. Corn meal can be substituted for wheat, if desired.

RYE ROLLS.

Take one pint of milk, two well-beaten eggs, a little salt, a tablespoonful of lard, and three tablespoonsful of sugar, stir into it enough rye flour to make a very stiff batter, then put wheat flour on your hands and take up as much as a large spoonful of the dough and roll it out on the board as you do twisted dough-nuts, and when rolled long enough twist it up into a round cake like a jumble and bake on flat tins. A delicious roll for supper.

RISEN FLANNEL CAKES.

The Bazar.

Into one quart of flour put two teaspoonsful of salt, beat two whole eggs and pour into a quart of milk, first boiled and cooled to prevent its souring; beat the batter quite light, then add three tablespoonsful of yeast, beat again and set to rise till morning.

HOE CAKES.

The Bazar.

Take a piece off your light bread dough, early in the morning, and make it into a thin batter with cream or

new milk; let it stand to rise till just before your breakfast hour; pour the batter then in spoonsful on a hoe and bake quickly. Have ready a bowl of melted butter to dip the cakes in, and serve quite hot.

SARATOGA TEA-CAKES.

Family Friend.

To each pound of flour add a dessertspoonful of yeast powder, one egg, one-half pint of milk, two spoonsful of melted butter, two spoonsful of sugar. Rub the ingredients together, then quickly mix in the milk with the butter, then the beaten eggs. Cut out in biscuit form and bake quickly in buttered pans.

CAPITAL OATMEAL CAKES.

Family Friend.

Work three parts of fine oatmeal and one part of flour into a stiff paste with treacle (golden syrup) with the addition of a very small quantity of lard, and sufficient baking powder to impart the desired lightness. Bake the paste in the form of small flat cakes, much resembling the ordinary ginger-nuts of the biscuit baker.

PLAIN SEED CAKE.

Young Ladies' Journal.

Two pounds of flour, one and a half pound of treacle, nearly one ounce of ground ginger, quarter-pound of butter, quarter ounce of carraway seeds, ground, a little candied lemon-peel cut fine, mix all well with the flour, warm the butter and mix well with the rest; dissolve in boiling water a large teaspoonful of carbonate of soda and stir well into the treacle, add to the other ingredients, work all thoroughly together, and bake in a buttered tin two hours, in rather a slow oven.

CRUMPETS.

Family Friend.

One cupful of sweet milk, one cupful of sour milk, or buttermilk, one egg, half a teaspoonful of soda, a pinch of salt, flavour and sugar to taste. Make the batter a good deal thicker than for pancakes; bake on griddle. The crumpets will keep for a week and improve in keeping.

ROUT CAKES.

Family Friend.

Mix two pounds of flour, one pound of butter, one pound of sugar, and pound of currants, clean and dry; then wet into a stiff paste with two eggs, a large spoonful of orange-flower-water, the same of rose-water; drop on a tin plate, floured. A very short time bakes them.

CHAPTER XV.

MUSH, OATMEAL, RICE.

HOW TO MAKE MUSH.

Home Messenger.

VERY few people know how to make this dish as it should be. The ingredients for a dish of mush are water, salt, and cornmeal. The water should be soft, and the salt fine, and the meal of the best quality; yellow meal gives the best colour, but white meal is more easily cooked. The water should be boiling hot at the commencement, middle and end of the operation. The meal should be added very slowly, so as to prevent any lumps being formed, the cook stirring all the time, and should never be in such quantities as would bring down the temperature of the water below the boiling point. Herein lies the secret of making good mush. Mush should be thoroughly cooked.

OATMEAL PORRIDGE.

Home Messenger.

Put some water in a saucepan on the fire. Let it boil quickly, then throw in a pinch of salt; sprinkle some oatmeal into the boiling water with the left hand, and at the same time beat it briskly with a fork or spoon held in the right, to keep it from getting into lumps when the porridge is thick enough, let it boil till wanted and serve. Treacle, cream, milk or sugar may be eaten with it.

CORN MUSH.

Home Messenger.

Put one quart of water on the stove to boil, stir into a pint of cold milk, one pint of cornmeal, and one teaspoonful of salt when the water boils, pour in the mixture gradually, stirring all together. Let it boil one hour, stir it often.

SPLENDID OAT CAKE.

Mrs. Kennedy, Owen Sound.

Take oatmeal, say three cups, and mix with one cup of flour, then mix in butter (well) not enough to prove sticky to the fingers, then pour in cold water and mix; take on to the board and sprinkle flour when necessary, when rolling. Be careful not to make it too wet, or it will prove troublesome to roll very thin; roll thin, cut it in squares or three-corned pieces, and bake in a slow oven. Best when fresh made.

OATMEAL CAKE,

Mrs. Hugh Young, Sand Point.

Put two or three handsful of meal in a bowl and moisten with water, merely sufficient to form into a cake. Knead it round with the hands on the pasteboard, strewing meal under and over it, to keep it from sticking to the hands. It may be made thin as a wafer, or thicker, according to taste. Bake on a hot iron plate, until done on the underside, take off and toast the underside before the fire. To make these cakes soft they must not be toasted before the fire, but both sides done quickly on the griddle.

TO MIX OATMEAL.

Miss M. Kingston.

Mix oatmeal with boiling water, because it will bear rolling out thin for cakes.

CRACKED WHEAT.

Miss M. Kingston.

Three and a half pints of wheat to a gallon of cold water, salt and boil half an hour. Dish and eat with milk.

RICE.

Cassell's Household Guide.

The rice imported from Carolina is the most valued in this country, owing to its becoming softer when boiled than the other kinds. It may be distinguished from the Patna rice, by its grains being broader and shorter. When rice is eaten in large quantities, it is liable to remain undigested for a considerable time. For this reason, it is often necessary to season the rice with warm spices or other condiments, but it is not liable to ferment nor turn sour in the stomach. It is most useful when employed in conjunction with other articles of food. It then forms a light and wholesome diet, owing to the quantity of starchy material it contains, although as it is destitute of gluten, it does not afford the same amount of nourishment as wheat. The best way of preparing rice for food, is to bake it in a dish with milk, either pure or diluted with water. When rice is cooked in a saucepan with water over the fire, great care should be taken not to allow the contents to boil, but only to simmer. It is also necessary to be careful that only a small quantity of water be employed for boiling the rice, for if too much is used the rice will absorb it and swell too much. When this food is properly cooked, it should be perfectly soft, and yet not broken and as dry as possible.

RICE SOUFFLEE.

Cassell's Household Guide.

Boil ground rice in milk to a thick gruel; add pounded macaroons, sweeten highly, flavour with vanilla, orange-

flower water, rose water, coffee or chocolate, mix in the yolk of five or six eggs, beat the whites to a froth and mix them in also thoroughly and evenly; turn the whole into a large bread tin well buttered inside (which it must not more than half fill), or into a broad, open tin or silver dish, oval or circular; set it into a rather brisk oven; as soon as well swollen and nicely browned, dust sugar over the top and serve. When it turns out well, this soufflée is a great success, and not difficult to achieve. It depends on the ingredients being well beaten, frothed and mixed; on these being put into the dish immediately afterwards; on the sufficient temperature of the oven, and on the rapid transfer of the soufflée from the oven to the dining-room.

BOILED RICE.

Cassell's Dictionary of Cookery.

Take a sufficient quantity of rice, and pick it free from rough grains and other foreign substances, then wash it quickly in cold water, and hurry it to the pot before the grain has at all softened. As to the quantity of water to be used in boiling, there are two modes; one is to put in twice as much water as rice, and allow it all to be absorbed by the grain; the other is to put in three or four times as much water, but to pour almost all of it off as soon as the grain changes from its pearly-white colour and gives proof of having softened. In both modes, when this stage of boiling has been attained, the pot is to be withdrawn from the hot fire and set where it will be kept at a low steaming heat, until the water has all gone. This last process is called "soaking." Properly conducted, the rice comes from the pot perfectly done, of a clear, white colour, with each grain *firm* and *distinct*, and swelled to double its original size. Salt, of course, is to be added. Rice prepared in this way should not be stirred much in boiling, or it will become gluey; a large open fork passed through it once or twice will be sufficient.

RICE BISCUITS.

Cassell's Dictionary of Cookery.

Beat two ounces of fresh butter to a cream, stir into this four ounces of ground rice and two tablespoonsful of powdered loaf-sugar; moisten the mixture with a well-beaten egg, roll it out, and stamp it into small rounds with a pastry cutter; put these on a baking dish, and bake in a gentle oven.

RICE BLANC-MANGE.

Cassell's Dictionary of Cookery.

Take half a pound of ground rice and boil it in a quart of milk or cream, adding sugar, lemon-peel and a stick of cinnamon or a piece of vanilla; when the rice is well boiled, take out the spice and lemon-peel, dip a basin or mould into cold water and pour the rice into it; when the rice is quite cold, turn it out and serve with a custard or fruit sauce poured over.

RICE BLANC-MANGE.

Cassell's Dictionary of Cookery.

Soak the thin rind of half a lemon in a quart of milk till it is pleasantly flavoured; or, if preferred, drop into the milk a few drops of almond or vanilla flavouring; mix a quarter of a pound of rice smoothly with a portion of the milk, add the rest gradually together with a slice of fresh butter and a little sugar, and put the whole into a sauce-pan; stir it over the fire and let it boil for about ten minutes, or until it leaves the side of the pan; turn it into a damp mould and let it stand in a cold place till it is set.

CHAPTER XVI.

MACARONI.

Home Messenger.

ONE quarter of a pound of macaroni boiled in water, with a little salt, twenty or thirty minutes. When done, drain off the water, and keep the saucepan covered; roll two tablespoonsful of butter in four of flour; boil a half pint of cream and one pint of milk, to which add the butter and flour, and boil until it thickens, stirring all the time; butter a dish and put in a first layer of macaroni; then grate over this an ounce of cheese, and pour a portion of the sauce. Repeat this four times, which will fill your dish (use a quarter of a pound of cheese in all). Bake ten minutes.

MACARONI.

Home Messenger.

Soak a quarter of a pound of macaroni half an hour in just water enough to cover it. Then put it in a buttered dish, add salt, butter and pepper. Grate over it about an ounce of cheese. Stir two eggs into one cup of milk, and pour over. Bake twenty minutes. The appearance of macaroni is improved by laying strips of puff paste cut with a paste jigger over the top, crossing them as you would for a tart.

MACARONI.

What I Know.

Lay as much macaroni as will fill a quart bowl, in cold water; let it soak half an hour, and then put it into a

deep baking dish; add a pint of rich milk, a quarter of a pound of butter and a teaspoonful of salt; cut in pieces; over the top grate hard old English or American cheese. Bake an hour—it should be brown as a loaf of bread, and served in the baking dish.

EXCELLENT MACARONI.

Mrs. Thos. McKay.

Soak the macaroni first in warm water for about half an hour; throw that away, and boil it for a quarter of an hour in fresh water; throw that away also, and boil it in about a pint of milk till quite tender. Be sure it does not burn. Take a silver spoon, and while on the fire keep lifting the macaroni so that it does not stick to the bottom of the saucepan, which ought to be a porcelain one. Do not break your macaroni more than you can help.

MACARONI.

Domestic Cookery.

Boil four ounces of macaroni till it is quite tender, then lay it on a sieve to drain, and put it into a stewpan with about a gill of cream, and a piece of butter rolled in flour. Boil it five minutes, pour it on a plate, lay Parmesan cheese roasted all over it, and send it up on a water plate.

MACARONI AS USUALLY SERVED.

Warne's Every-day Cookery.

Half a pound of pipe macaroni, seven ounces of Parmesan or Cheshire cheese, four ounces of butter, one pint of new milk, one quart of water, and some bread-crumbs, a pinch of salt. Flavour the milk and water with a pinch of salt, set it over the fire, and when boiling drop in the macaroni. When tender, drain it from the milk and water; put it into a deep dish; sprinkle some

of the grated cheese amongst it, with part of the butter broken into small pieces; place a layer of grated cheese over the top and cover the whole with fine bread-crumbs, pouring the remainder of the butter, lightly warmed, over the crumbs. Brown the top of the macaroni with a salamander, or before the fire, turning it several times, that it may be nicely browned.

MACARONI OMELET.

Family Friend.

Take some remnants of macaroni, cut them on the dish with a knife or fork several times across, then beat up a number of eggs proportionate to the quantity of macaroni, mix well together, and turn the whole into a frying-pan, containing a little liquified butter. When the omelet has taken a good colour on one side, turn it once in a dish, then put a little more butter in the pan and return the omelet for the other side to colour.

MACARONI PUDDING.

Cassell's Household Guide.

Simmer an ounce or two of the pipe macaroni in a pint of milk, and a bit of lemon peel and cinnamon till tender, put it into a dish with milk, two or three eggs, but only one white, sugar, nutmeg, a spoonful of peach-water and a glass of molasses. Bake with a paste round the edge. A layer of orange marmalade or raspberry jam in a macaroni pudding, for change, is a great improvement, in which case omit the almond water ratafia, which you should otherwise flavour it with.

HOW TO BOIL AND DRESS MACARONI.

Dominion Monthly.

Put in an iron pot or stew-pan two quarts of water; let it boil, add two teaspoonsful of salt, one ounce of butter,

then add one pound of macaroni, boil till tender, let it be rather firm to the touch. It is then ready for use, either for soup, pudding, or to be dressed with cheese. Drain it in a colander, put it back in the pan, add four ounces of cheese or more, a little butter, salt and pepper, toss it well together and serve. It will be found light and nutritious, and well worthy the notice of vegetarians.

MACARONI.

Godey's Book.

Boil it in milk or in weak veal broth, pretty well flavoured with salt. When tender, put it into a dish without the liquor, and among it put some bits of butter and grated cheese, and over the top grate more and a little more butter. Set the dish into an oven but do not let the top become hard,

MACARONI PUDDING TO BE MADE OF COOKED MEAT.

Godey's Book.

Take an equal quantity of ham and chicken mixed, and mince them small. Then weigh out half the quantity of macaroni, which must be previously boiled tender in broth, two eggs beaten well, one ounce of butter, cayenne pepper and salt to taste; all these ingredients to be mixed thoroughly together. Put into a mould or basin and boil it for two hours. The macaroni must be kept in as long pieces as possible.

FISH AND MACARONI.

Godey's Book.

Take the remains of any white boiled fish, remove the bones and skin, and break it in rather small pieces. Boil some macaroni in water till tender, drain it well and cut it in lengths of about an inch, and mix equal quantities of fish and macaroni. Then put two ounces of butter

into a stewpan, add the yolks of two eggs, a little lemon-juice, pepper and salt, and stir in well half a pint of good melted butter. Make the sauce quite smooth, put in the fish and macaroni, and heat it thoroughly in the sauce. Pour it on a dish, keeping it as high as you can in the centre ; cover it thinly with fine bread crumbs and brown the top in the oven till of a nice light colour.

TO SERVE MACARONI.

Book of the Household.

Simmer some macaroni in a little stock with pounded mace and salt. When quite tender take it out of the liquor, lay it on a dish, grate over a good deal of cheese, and over that put finely grated bread. Warm some butter without oiling and pour it from a boat through an earthen colander all over the crumbs, then put the dish in an oven, to roast the cheese and brown the bread of a fine colour. The bread should be in separate crumbs and look light.

MACARONI AU GRATIN.

Book of the Household.

Lay fried bread pretty closely round a dish, boil your macaroni in the usual way and pour it into the dish, smooth it all over, strew bread-crumbs on it and then a thick layer of grated Parmesan cheese. Drop a little melted butter on it, and colour it with a salamander.

MACARONI DRESSED SWEET.

Book of the Household.

Boil two ounces of macaroni in a pint of milk, with a bit of lemon-peel and a good piece of cinnamon till the pipes are swelled to their utmost size without breaking. Lay them on a custard dish and pour a hot custard over them.

CHAPTER XVII.

EGGS.

TO KEEP EGGS FRESH.

Mrs. Bangs.

TWO gallons of water mixed with half a pint of salt and half a pint of unslacked lime. Make the pickle with boiling water. Put it cold to the eggs. Let the eggs be new laid and perfect; quite covered with the lime water and kept in a cool place.

STUFFED EGGS.

Mrs. Donaldson.

Take ten eggs, boil hard, peel and cut off the small ends, then take out the yolks; rub into a bowl and mash well, then add a teacupful of bread-crumbs, teacupful of milk, in half a teacupful of butter, pepper and salt. Fill the whites with the dressing, and pour any that is over into a dish, and bake to a light brown.

PICKLED EGGS.

The Invalid Cook.

Take twenty eggs and boil them hard. When cold take off the shells, and put them into a deep jar. Pour boiling pickle over them, and when cold tie them down tightly. They will be fit for use in about a month, or when they have turned colour. For the pickle, take three

pints of the best white wine vinegar, two ounces of whole black pepper, one ounce of bruised ginger, two ounces of mustard seed, a quarter of an ounce of cloves, and a teaspoonful of salt. Boil these ingredients together for about eight or ten minutes after coming to a boil, and then pour them immediately over the eggs.

CUPPED EGGS.

Mrs. Thos. McKay.

Put a spoonful of very nice high-seasoned brown gravy into each cup; set the cup into a saucepanful of boiling water; when the gravy heats, drop a fresh egg into each cup; take off the saucepan and cover it close till the eggs are tenderly and and nicely cooked; dredge them with a very fine mace or nutmeg and salt, serve then on a hot-water plate, covered with a napkin.

PICKLE FOR EGGS.

Mrs. Thos. McKay.

Nine quarts of water, four quarts of salt, one and a half ounces of cream of tartar, one quart of dry lime, fresh, dissolved in the water. The same pickle will do for several years. It should be made in a tub or barrel.

TO PICKLE EGGS.

Mrs. Thos. McKay.

Select three or four dozen of the freshest eggs, which put into a large saucepan until the same are boiled thoroughly hard. Then transpose them into a pan of cold water, which admits of the shells being removed with greater facility. When they are ready, place on the fireside a saucepan, containing half a gallon of good brown vinegar, into which put one ounce of whole black-pepper, half an ounce of allspice, the same of mace, one ounce of race ginger, a few cloves and garlic, and one ounce of salt,

with a tablespoonful of mustard seed. Let the vinegar continue seething for one hour, until the essential properties of the spices are taken up by the liquor. Then carefully lay the eggs whole in as many jars as are required to hold them, and having taken off the vinegar, and permitted it to become quite cold, pour it over the eggs in the jars, taking care to submerge them in the pickle. Finally, cover them closely, and place them in a cool apartment. Use them in a month. A nice garnish for cold meat.

TO KEEP EGGS.

Mrs. Thos. McKay.

When quite new laid, butter well with fresh butter. Remember if a pin's point is passed over, the egg spoils; rub it well all over them and place in jars, shaking over each layer of eggs bran, dry sand or salt. Wash them when about to use them, and you would say they have only been laid to-day.

TO FRY EGGS.

Mrs. Thos. McKay.

To fry eggs nicely requires some little attention, as they are apt to become hard, black, and unpalatable. There should be plenty of butter, lard, or dripping, and care taken not to let them be overdone. If ham or bacon is fried with them, it must be done first, and the eggs afterwards.

EGG CHEESE.

Mrs. Thos. McKay.

Beat six eggs well and put them into three gills of new milk, with sugar, cinnamon and lemon-peel to your liking. Set it over the fire, keep stirring it, and squeeze a quarter of a lemon into it to turn it to cheese. Let it run into whatever shape you prefer; when it is cold, turn it

out, and pour over it a little almond cream made thus: heat some sweet almonds fine with a little cream; then put into them a pint of cream, let it boil, and strain it; add the yolks of three eggs well-beaten. Set it over the fire and make it like a custard.

PACKING EGGS.

Mrs. W. B. McArthur, Carlton Place.

One pint of unslacked lime, one pint of coarse salt, two gallons of boiling water. Let it stand until cold; pack the eggs in layers, and pour the liquid over.

EGGS AND SAUSAGE.

How to cook eggs in 100 *different ways.*

Cut some slices of Bologna or Spanish sausage. Toss them in butter or olive oil. Fry them nicely, and lay one on each piece of sausage; arrange among them some parsley leaves, fried crisp, and serve as hot as possible.

FRICASEE OF EGGS.

How to cook eggs in 100 *different ways.*

Take some hard-boiled eggs, cut them into quarters, yolks and whites. Heat some gravy, seasoned with shred lemon-peel, parsley, thyme and grated nutmeg. Put in the eggs, together with a piece of butter rolled in flour; shake it gently over the fire until properly thickened; garnish with artichoke bottoms, sliced thin and fried, and tufts of hard boiled eggs chopped small.

EGGS AND CUCUMBERS.

How to cook eggs in 100 *different ways.*

Pare some cucumbers and cut them into pieces, the size of dice. Put them into a stew-pan with a slice of ham and an onion stuck with cloves, and a few spoonsful of

good gravy; simmer it slowly, shaking it occasionally until done. Take out the ham and onion; stir into it the yolks of two eggs beaten up in a teacupful of cream. Put it into a dish, lay half a dozen poached eggs on the top, and squeeze some lemon juice over it.

EGGS LIKE TRIPE.

How to cook eggs in 100 *different ways.*

Hard boil a dozen eggs and cut them into slices; peel some small pickling onions, and fry them gently in butter over a slow fire; dust them with flour. Moisten them with equal quantities of stock and cream, add a little salt and pepper and stew them till quite tender; then add the eggs, and give them a warm up; serve as hot as possible.

EGGS AND ONIONS.

Cassell's Dictionary.

Fry some onions nicely sliced in butter. Put a rather large sprinkling of cayenne pepper over them. Drain them from the butter and put them on a dish before the fire to dry a little. Press out the juice of a lemon over them, and then lay nicely poached eggs on the top. Serve very hot; time to fry onions five minutes; to poach eggs three to four minutes; six eggs sufficient for three persons.

EGGS AND POTATOES.

Cassell's Dictionary.

Boil seven or eight flowery potatoes and mash them while quite hot; add one ounce of butter, the yolk of an egg, pepper and salt, and if liked a little pounded onion and boiled mince parsley. Roll the potatoes into egg-like shape, brush them over with beaten eggs, and cover with fine bread crumbs, well seasoned with salt and white pepper. Put them into an oven to brown, or fry in lard or

dripping till they are of a fine brown colour. Lay them before the fire to drain, and serve garnished with fried parsley.

BEATING EGGS.

Cassell's Dictionary.

This is best done with rods of wood, in a shallow, flat-bottomed pan; bestow the beating with short, quick, downward strokes, without moving the elbow, which should be kept close to the side. When the foaming and bubbles disappear, and the beaten eggs assume the appearance which has been well described as that of a rich boiled custard, your task will have been very well accomplished.

EGGS BROILED.

Cassell's Dictionary.

Cut a slice the whole round of a quartern loaf, toast it lightly, trim the edges, and lay it on a dish before the fire, with some bits of butter placed over it. When this melts, break or spread carefully six or eight on the toast. Have ready a salamander, and when the eggs are sufficiently done, squeeze a Seville orange, or grate some nutmeg over them.

EGGS FRICASSEED.

Cassell's Dictionary.

Dissolve two ounces butter in a stewpan, and stir into it a little flour. Boil eight eggs hard, cut them after taking off the shell into quarters, add them to the butter in the stewpan, throw over them a good quantity of shred parsley, a little nutmeg and salt, and shake the pan round till the ingredients are well absorbed by the eggs, then throw in a small cupful of cream, shake the pan again, and do not break the eggs. When the sauce is thick and fine, put the eggs on a dish and serve with the sauce thrown over, and a garnish of lemons around the dish.

STEAMED EGGS.

Cassell's Dictionary.

Break half a dozen eggs into separate cups, and have ready a well buttered dish, into which each egg should be placed carefully. Cover the dish to prevent the heat from escaping, and set it over a pan of boiling water, first putting small bits of butter lightly over the top of the eggs. When they are set sufficiently, sprinkle them with a little salt, and serve with fried ham or sausages.

SPUN EGGS.

Cassell's Dictionary.

This preparation is used principally as a garnish for other sweet dishes. Prepare a syrup of sugar and water, and beat up eight eggs with a dessertspoonful of arrowroot. Boil the syrup in a large stewpan, and when it is quite hot force the mixture of egg and arrowroot through a colander into the boiling syrup.

CURRIED EGGS.

Mrs. White, Bradford, Pa.

Three hard-boiled eggs, one ounce of butter, half pound of flour, half a pint of milk, pepper and salt, one dessertspoonful of curry powder, one teaspoonful of vinegar. Cut the eggs in slices, melt the butter, stir in the flour, add the milk, stir until it boils, add curry powder, sugar, vinegar, and eggs.

TO KEEP EGGS.

Mrs. Young, Galt.

Put the eggs into boiling water, and keep them there until you can count twenty. Then pack them in salt. A basket can be used for putting the eggs into the water.

TO PICKLE EGGS.

Anonymous.

To eight eggs one pint of vinegar, half-ounce of whole pepper, and half-ounce of white ginger. Boil the eggs from twelve to fifteen minutes. Dip in cold water and remove the shells. Let the spice simmer in the vinegar ten minutes. Put the eggs in a jar and pour the spiced vinegar on while hot. When cold, tie down, and carefully exclude the air. They will be fit for use in a month.

EGG OMELET.

Miss McRea, Renfrew.

Beat six eggs (after seasoning with pepper and salt) when ready for the pan, add two tablespoonsful of sweet milk, have the butter in the pan nicely browned before putting in the omelet. When well done cut in two and double together.

EGG ROLLS.

Book of the Household.

Boil a quart of new milk with half a pound of butter, the same of lard and a little salt, beat up two eggs and pour the boiling milk on them stirring all the time. When nearly cold add a teacupful of yeast and as much wheat flour as will make it a thick batter. When quite light knead it up as bread and let it lighten before moulding out, grease the pans and bake them with a moderate heat. A little sugar and water rubbed on just before baking rolls makes them glossy.

EGGS WITH ASPARAGUS.

Book of the Household.

Cut some asparagus that has been previously boiled the same size as peas, break six eggs into a basin, beat them

up, put them with a little pepper, salt and the asparagus into a stewpan with two ounces of butter and keep stirring all the time it is on the fire. When it becomes thick it is done, then put a toast on the dish and pour the eggs and asparagus on the toast. This should be served up immediately when done, for if permitted to stand it will not be done.

EGGS AND ANCHOVIES (IN SAVOY JELLY).

Book of the Household.

Take ten good anchovies, clean them, cut them into shreds and lay them on a plate, poach five eggs in vinegar and water, and as you poach them put them in cold water, then take a plain mould and into the bottom of the mould put a little savoy jelly. As soon as it is set take the anchovies and neatly cross them on the jelly. Trim your eggs very nicely and with care, lay them on the anchovies and neatly pour on a little jelly nearly cold. When the anchovies are well set fill up the mould, keep it on ice till it is wanted and then turn it out like any other jelly.

CHAPTER XVIII.

SALADS.

SALAD.

Mrs. Cruchet, Montreal.

TWO chickens boiled, the white and brown meat well chopped; the same quantity of celery chopped, six tablespoonsful of melted butter, yolks of three hard-boiled eggs, one raw yolk, one thimbleful of vinegar, one teaspoonful of mixed mustard, one teaspoonful of salt, a little red pepper.

LOBSTER SALAD.

Mrs. Cruchet, Montreal.

Made in the same way as chicken salad, only use lettuce and oil instead of celery and melted butter.

CHICKEN SALAD.

Mrs. Donaldson.

Two chickens well boiled and chopped fine, the yolks of six hard-boiled eggs, one bunch of celery chopped fine, a small teaspoonful of fine salt, one teaspoonful of Cayenne pepper, half a gill of made mustard, a wineglassful of vinegar, two of sweet oil. First mix the chicken and celery together and cover until the dressing is made. Mash the yolks to a paste and mix them well with the other ingredients, then pour on the chicken and celery.

and mix the whole well together with a silver fork. Garnish the dish with the whites of the eggs and the leaves of the lettuce. The whites can be cut into scallops or as fancy suggests.

LOBSTER SALAD.

Mrs. S. W. Dyde, Ottawa.

For a medium sized lobster take two tablespoonsful of best olive oil to three of vinegar, three teaspoonsful of mustard, a sprinkle of cayenne pepper, one hard-boiled egg. Mix together and garnish with lettuce.

CHICKEN SALAD.

Miss M., Kingston.

Boil a chicken that weighs not more than a pound and a half. When very tender take it up, cut in small strips, take six or seven fine white heads of celery, scrape and wash them. Cut the white part in pieces about three-quarters of an inch long, mix it with the meat of the fowl. Place the delicate leaves of the celery around the edges of the dish. Just before the salad is sent in, pour over it a dressing made thus :—Boil four eggs hard, rub their yolks to a smooth paste with two tablespoonsful of olive oil, two teaspoonsful of made mustard, one teaspoonful of salt and one teacupful of strong vinegar. White heart lettuce may be used instead of celery and any other dressing if preferred.

SALAD MIXTURE.

One raw egg, one saltspoonful of salt, heat until thoroughly smooth, then incorporate one teaspoonful of thick mustard ; when these are quite smooth, add by degrees one, two or three tablespoonsful of good salad oil, blend each portion with the egg before adding more. This ought to make any quantity up to a teacupful as thick and smooth as honey. With vinegar make of the thick-

ness of thick cream. A little anchovy may be added. This is the smoothest and nicest mixture, while the oily flavour is lost.

CENTENNIAL CABBAGE SALAD.

Mrs. Perley, Ottawa.

One egg, one tablespoonful of sugar, one teaspoonful of salt, quarter-teaspoonful of cayenne pepper, one teaspoonful of mixed mustard, butter the size of an egg, half a cup of vinegar. Mix all together, and set the dish in a kettle of boiling water, till it thickens, stirring it all the time; chop the cabbage fine, and pour the dressing over it.

DRESSING FOR SALAD.

Mrs. Perley, Ottawa.

Three eggs, one tablespoonful of sugar, two tablespoonsful of butter, one tablespoonful of salt, one of vinegar, one of mixed mustard. Beat the whites of the eggs separate, and add the last thing before pouring over the salad. Stir the ingredients together, and put the dish in a kettle of boiling water; stir till it thickens; when cold, add sweet cream (milk will do) enough to make of the consistency of boiled custard.

CHICKEN SALAD.

Mrs. Ray, Ottawa.

Two large fowls (boiled) and two heads of celery chopped fine; the yolks of nine hard-boiled eggs, half a pint of melted butter, half a pint of vinegar, one gill of mixed mustard, one teaspoonful of cayenne pepper, and one of salt. Mix chicken and celery together, mash eggs to paste when warm, then mix with the other ingredients, pour it over the chicken and celery, and thoroughly mix.

CHICKEN SALAD.

Miss Minnie White, Hamilton.

To one chicken the yolks of four eggs, beaten up with half a cupful of milk. Put on the stove and stir briskly. When warm add half a cupful of vinegar; when it thickens remove from the fire. Mustard, pepper and salt may be added when cold; put the dressing on the minced chicken boiled, and celery with chicken. Dress the dish with celery leaves.

CHICKEN SALAD.

Mrs. Kimballs, New York, per Mrs. White.

Cut fine one chicken and one head of celery. Salad dressing:—Beat the yolks of three hard-boiled eggs smooth, to each egg one teaspoonful of made mustard, half as much salt, a tablespoonful of melted butter or oil, a wineglassful of strong vinegar. Cut whites of eggs in rings and place round the dish for ornament.

FRESH TOMATOES.

Home Messenger.

These make a delightful salad sliced, and having a tablespoonful of vinegar, a teaspoonful of oil, a saltspoonful of mustard, and a saltspoonful of salt poured over them.

SIMPLE POTATO SALAD.

Home Messenger.

Boil your potatoes, then skin and slice while hot into a covered vegetable dish; have all ready. A dressing:—One-third of a teacupful of boiling water, one-third or more of vinegar, and a little more oil than vinegar; slice a small onion thin, and lay between the layers of potato; when the dish is full, pour the dressing over it; cover and put away to cool. Just before serving, stir it with a

salad fork or spoon. Mix the oil, vinegar, salt and pepper well together, and then add the hot water.

CHICKEN SALAD.

Home Messenger.

Boil until tender two nice fowls, throw into the water a small handful of rice, which will make the meat white. When cold, cut with a sharp knife into pieces about one quarter inch square; add one quart of celery cut coarse; mix well together. Boil six eggs very hard; take the yolks and stir with the bowl of a spoon, adding one gill of table oil or melted butter, until the consistency of cream, one teaspoonful of pepper, two tablespoonsful of mixed mustard, one teacupful of strong vinegar, one and a half cupful of grated horse-radish, one and a half cupful of sugar, one tablespoonful of salt, beat well one and a half hour before using; mix well with the chicken before serving. Ornament the top of the dish with the tops of the celery and the whites of the eggs.

SALAD DRESSING.

Cassell's Dictionary.

Rub the hard-boiled yolks of three eggs till smooth, and mix in a saltspoonful of powdered loaf-sugar, half a saltspoonful of white pepper, and the well-beaten yolk of a raw egg; add gradually four tablespoonsful of thick cream, and two tablespoonsful of strained lemon juice; beat the dressing thoroughly between every addition.

MISS SMITH'S MAYONNAISE.

Anonymous.

Five eggs beaten separately, two tablespoonsful of mixed mustard, butter of the size of an egg, two teaspoonsful of salt, one teaspoonful of red pepper, three tablespoonsful of the finest table oil, one pint of thick cream; scald the

cream, stir in the yolks and continue to stir until it begins to thicken, then add the mustard, salt, &c., and two or three tablespoonsful of very strong vinegar; then let it cool and add the whipped froth of the eggs; beat all thoroughly together; do not pour over the chicken and celery until just before using.

BOILED SALAD.

Cassell's Dictionary.

This is best compounded of boiled or baked onions (if Portugal, the better), some baked beet-root, cauliflower, or brocoli and boiled celery and French beans, or any of these articles with the common salad dressing; add to this, to give it an enticing appearance, and to give some of the crispness and freshness so pleasant in salad, a small quantity of raw endive or lettuce and chervil, or burnet strewed on the top. This is by far more wholesome than the raw salad, and is much eaten when put on the table. The above sauce is equally good with cold meat, cold fish, or for cucumbers, celery, radishes, &c., and all the other vegetables that are sent to table undressed.

EVERY-DAY SALAD.

Cassell's Dictionary.

In warm weather, cold meat sent to table with a good salad and little cucumber or pickle, often proves more acceptable than the most expensive joint if served hot. To make the salad, wash one or two lettuces, throw away the outer and decayed leaves, and wash the others, handling them as lightly as possible; drain them and dry them perfectly, first by shaking them in a colander or salad basket, and afterwards by shaking them in a napkin held loosely by the four corners; when the napkin has absorbed all the moisture, shred the lettuce with a silver knife, if possible; rub the salad bowl three or four times

across with a clove of garlic or with a slice of onion, and put in the shred lettuce; mix thoroughly in the salad spoon a saltspoonful of salt, half a one of pepper, and a mustardspoonful of mixed mustard. Sprinkle the seasoning over the salad and work it well in; pour upon it as much lucca oil as will cover it, and work this in; then add a tablespoonful of good vinegar, and, if it can be had, a dessertspoonful of tarragon vinegar. The salad should not be mixed till the moment of serving. If liked, shred celery, a head of endive, small salad, water-cress, sliced beetroot, sliced cucumber, spring radishes and chopped green onions may be added to the salad. Plenty of time must be given for drying the lettuce perfectly, as the success of a salad depends in a great measure upon the lettuce being quite dry.

SALAD FOR WINTER.

Take young, tender colewort plants, sorrel lettuce, endive, celery, parsley, full-grown onions, which are better to cut and eat in winter with salads than young ones, and season them with salt, cream and vinegar; add sugar, if approved.

FORCED EGGS FOR SALAD.

Bow Bells.

Pound and press through the back of a hair-sieve the flesh of three very fine, or of four moderate sized, anchovies, freed from the bones and skin; boil six fresh eggs for twelve minutes, and when they are perfectly cold halve them lengthwise, take out the yolks, pound them to a paste with a-third of their volume of fresh butter, then add the anchovies, half a teaspoonful of mace, and as much cayenne as will season the mixture well; beat these together thoroughly, and fill the whites of eggs neatly with them; a morsel of garlic not bigger than a pea, perfectly blended with the other ingredients, greatly improves this preparation.

CAULIFLOWER SALAD.

Family Friend.

Boil a cauliflower in salted water till tender, but not overdone; when cold cut it up neatly in small sprigs; beat up together three tablepoonsful of oil and one of tarragon vinegar with pepper and salt to taste; rub the dish slightly with garlic, arrange the pieces of cauliflower on it; strew over them some capers, and serve.

CHAPTER XIX.

PIES.

CREAM PIE.

Mrs. Alloway, Winnipeg.

BOIL nearly one pint of new milk; take two small tablespoonsful of corn starch beaten with a little milk, to this add the yolks of two eggs when the milk has boiled; stir this in slowly with sugar to sweeten it, and a tablespoonful of butter—flavour with vanilla.

APPLE CUSTARD PIE.

Miss Berry, Toronto.

Three cupsful of stewed apples, nearly a cupful of white sugar, six eggs, one quart of milk. Make the stewed apple very sweet and let it cool. Beat the eggs light and mix the yolks well with the apple, seasoning with nutmeg only, then stir in gradually the milk, beating as you go on; lastly add the whites. Fill your crust and bake without cover.

ORANGE PIE.

Miss Berry, Toronto.

Three eggs, three-fourths of a cupful of white sugar, two tablespoonsful of butter, one of orange juice, and half the grated rind of half a lemon, juice and grated peel, nutmeg to taste. Cream the butter and sugar, beating in the orange and lemon until very light; add the beaten yolks,

fill two pastry shells and bake. Beat the whites stiff with two tablespoonsful of powdered sugar, and when the pies are done spread over them, returning them to the oven for two or three minutes.

APPLE MERINGUE PIE.

Miss Berry, Toronto.

Stew and sweeten ripe juicy apples; when you have pared and sliced them, mash smooth and season with nutmeg if you like the flavour. Stew some lemon-peel with the apple and remove when cold. Fill your crust and bake until just done. Spread over the apple a thick meringue made by whipping to a stiff froth the whites of three eggs for each pie, sweetening with a tablespoonful of powdered sugar for each egg. Flavour this with rosewater or vanilla, beat until it will stand alone, and cover the pie three-fourths of an inch thick. Set back in the oven until the meringue is well set. Should it colour too darkly, sift powdered sugar over when cold.

CREAM PIE.

Miss Berry, Toronto.

Six eggs, two cupsful of sugar, two cupsful of flour, two teaspoonsful of cream of tartar, one teaspoonful of soda dissolved in two teaspoonsful of cold milk; rub the cream of tartar in the flour. This quantity makes three pies. Bake them; when cold split them and put in the cream.

Cream for inside—One pint of milk, one cupful of sugar, half a cupful of flour, two eggs. Beat eggs, sugar and flour together, and pour into the milk when boiling; juice and grated rind of a lemon. Flavour with vanilla.

LEMON PIE.

Mrs. Brown, Ottawa.

For one Pie—One egg, one soda cracker, one lemon; grate the rind, and mix the pulp with a fork. Two table-

spoonsful of white sugar; wet the cracker with hot water and use puff paste.

LEMON PIE.

Miss Maggie Buntin, Bradford, Pa.

Yolks of three eggs, one cupful of white sugar, one cupful of milk, one large lemon, grate the rind, cut off the tough skin and chop the pulp; one tablespoonful of cornstarch or flour. Fill a rich crust with this; beat the whites of three eggs to a stiff froth; add four teaspoonsful of white sugar, and when baked spread this on the top and bake lightly.

APPLE CUSTARD PIE.

Miss Maggie Buntin, Bradford, Pa.

Take nice sweet apples, pare and grate fine, add sweet milk as for pumpkin pie, one egg to a pie; add sugar to taste. Bake with one crust.

LEMON PIE (SIMPLE AND GOOD).

Mrs. Baldwin, Ottawa.

Line pie-plate with a rich crust, peel and slice one and a half lemon into it, taking out all seeds. Beat together three eggs, one cupful of sugar and one of water, and pour over the lemons. Cover with crust and bake.

JELLY TARTS.

Mrs. H. F. Brunson, Ottawa.

One pound of sifted flour, three-fourths of a pound of butter rubbed in well; mix with about a pint of cold water in which a bit of sal-volatile the size of a large pea dissolved in a little cold water has been put. Beat the whole with the rolling pin and cut into round cakes; wet the top with a beaten egg, and strew on white sugar.

Bake in a quick oven, and when done put a spoonful of jelly in the centre of each.

REAL CREAM PIE.

Mrs. Cruchet, Montreal.

One pint of sweet cream, one cupful of sugar, two large tablespoonsful of corn-starch. Beat the yolks of two eggs with the corn-starch thoroughly; then scald in boiling water until thick enough for pie. Bake crust separate. Fill when cold.

FINE PUFF PASTRY.

Miss Carmichael, Bryson.

One pound of butter, three cupsful of flour; cut the butter through the flour, one cupful and a half of ice water, the whites of two eggs. Avoid kneading. Boil out. Use the hands as little as possible in mixing.

CHICKEN POTPIE.

Mrs. S. Christie.

One bowlful of flour, one teaspoonful of salt, two teaspoonsful of baking powder, one cupful of sweet milk, two eggs. Mix in the baking powder and salt in the flour, stir up the eggs and milk, and mix all together. Drop the batter in by spoonsful, but first take the pot off the stove to let it off the boil. The batter is added twenty minutes before the chicken is done.

LEMON PIE.

Mrs. S. Christie.

One cupful of sugar, one teaspoonful of corn-starch, juice of one lemon, yolks of two eggs. Mix together as for custard. Pour over one cupful of boiling water, and cool until thick. The crust is nice, if cooked before the filling is added, pricking it well with a fork. Whites frothed for the top with sugar and flavouring, and brown lightly.

CORN-STARCH PIE.

Mrs. S. Christie.

The yolks of six eggs, three pints of milk, six tablespoonsful of white sugar, two tablespoonsful of corn-starch, vanilla and lemon. Boil the milk, stir in the corn-starch, wet in a little cold milk, and boil one minute. When nearly cold, stir in the sugar, yolks of all the eggs, and whites of two. Pour into paste shells and set in the oven. Whip the remaining whites, flavour and sweeten and pour over the top. Do this quickly, lest the custard fall, brown lightly. Eat cold.

APPLE PIES.

Mrs. S. Christie.

Pare, core, and slice some apples. Fill your pie-plate, not having any undercrust. Mix up a biscuit crust, a little shorter is better, do not roll very thin, and having seasoned and sweetened the apples, lay the paste over the top, a pint of crust for one pie is about the quantity used. When done, lay a plate over the top, and turn your pie out. It will thus have no top-crust. Must be eaten warm with cream.

CREAM PIE.

Mrs. Donnely, Ironsides.

Thre eeggs, one cupful of sugar, two tablespoonsful of cold water, with a pinch of soda dissolved in it, also a pinch of salt, one and a half cupsful of flour, with a teaspoonful and a half of baking powder. Baked in Sandwich tins, a hot oven to be required. The following is the filling to be used: one cupful milk, beat nearly all with one egg and a cupful and a half of sugar and scald with rest of milk. Mix two tablespoonsful of corn-starch, add to the other slowly, and let it boil till it thickens, stirring constantly. Best flavoured with vanilla.

SEA FOAM PIE.

Mrs. Dewar.

Take one lemon, grate the peel, squeeze the pulp and juice into a bowl. Be sure to remove every seed, to which add a teacupful of white sugar, one of milk, a tablespoonful of corn-starch and the yolks of two eggs. Pour this mixture in a nice crust; bake slowly. Beat the whites of two eggs to a stiff froth, pour it over the pie when done. Return it to the oven long enough to stiffen, not to brown.

LEMON PIES.

Mrs. Winslow.

Take three good lemons, roll them until soft, take the juice out into a dish, pick out the seed, chop the peel very fine, chop one teacupful of raisins, add the whole together with one and a half cupful of molasses; stir it well, put in a little water and flour. Do not hurry the baking, as it will run out.

ECONOMICAL PASTRY.

Mrs. Winslow.

Take one pound of flour, rub half a pound of lard, dropping water in a little at a time in order that the flour will not be sticky; as you mix the water in, put the dough to one side, so that it will not get wet again, it spoils the paste. Add a teaspoonful of salt.

PUFF PASTE WITH MILK.

Mrs. Winslow.

Mix with a spoon three-quarters of a pound of butter, with one pound of flour, then add milk enough to moisten the whole, so as to roll easily. Do not mould it with the hands at all, or as little as possible, and the crust will be found much nicer made in that way than in the old ways requiring more labour.

PIE PLANT PIE.

Mrs. George Elliott, Ottawa.

One cupful of stewed pie plant, one cupful of sugar, one tablespoonful of flour, yolk of one egg; flavour with lemon, beat all together thoroughly. Don't use pie plant too hot for fear it will cook the egg. Bake with just an under-crust and use white of an egg for frosting.

LEMON PIE.

Mrs. George Elliott, Ottawa.

One lemon rind and juice, one cupful of sugar, one cupful of water, one tablespoonful of corn-starch cooked in water till thick, three eggs, two of whites saved for frosting, half a cupful of sugar.

LEMON PIE.

Mrs. Garland.

One egg, one lemon, one cupful of brown sugar. Beat well together and bake in puff paste; when baked spread over the white of one egg beaten to a stiff froth and sweetened.

LEMON PIE.

Anonymous.

Boil one pint of new milk with two ounces of butter, and pour on three well-beaten eggs. When quite cool add the juice of one lemon and the peel finely chopped. Pour into a dish lined with puff paste. Bake in a cool oven.

CHEESE PIE.

Mrs. (Hon.) Grant, Pictou, N. S.

One half-pound of grated cheese, two eggs, one teacupful of cream, one teaspoonful of salt. Grease a shallow

plate, in it put the cheese and butter in small pieces; beat the eggs, add the cream and salt, and pour over the cheese. Bake in a quick oven ten minutes.

MINCE MEAT.

Mrs. W. Hutchison.

Two pounds of beef, two pounds of suet, two pounds of raisins, two pounds of currants, four pounds of apples, two pounds of sugar, one teaspoonful of salt, spices—pepper, allspice, cinnamon, ground cloves, mace, a quart of sweet-cider. Chop the meat, suet, and fruit fine. Mix all well together.

ORANGE PIE.

Mrs. W. M. Hutchison.

The juice and rind of an orange, one cupful of sugar, the yolk of two eggs, two tablespoonsful of flour, a teacupful of milk; line the dish with paste, pour in the custards. Bake till done; beat the whites of the eggs to a stiff froth, add four tablespoonsful of pulverized sugar, spread it on the pie and brown lightly.

LEMON PIE.

Mrs. McTaggart, New Edinburgh.

Two tablespoonsful of melted butter, ten tablespoonsful of sugar, one cupful of milk or cream, two lemons, white of one egg, yolks of three eggs, a little corn-starch. *Frosting for pie.* Whites of two eggs, four tablespoonsful of sugar.

MINCE MEAT.

Mrs. Fraser, Almonte.

Boil one pound of the lean of fresh beef. When it is quite cold, chop it fine, chop one and a half of beef suet, and three juicy apples that have been pared and cored,

three pounds of raisins chopped, three pounds of currants well washed and dried. Mix all together, add two tablespoonsful of ground cinnamon, two grated nutmegs, one pound of brown sugar, one pint of molasses, half a pound of citron.

CHICKEN PIE.

Mrs. McGillivray.

Joint the chickens which should be young and tender. Boil them in just sufficient water to cover them. When nearly done take them out of the liquor and lay them in a deep pudding dish, lined with pie-crust, add a little of the liquor in which they were boiled, and a couple of ounces of butter and a little salt. Sprinkle flour over the whole, cover it with nice pie-crust and ornament the top with some of your pastry. Bake it in a quick oven one hour.

CREAM PIE.

Mrs. (Rev. K.) McLennan, P. E. I.

Six eggs, two cupsful of sugar, two cupsful of flour, one teaspoonful of soda, and two teaspoonsful of cream of tartar. Beat the sugar and eggs together. *The cream.* Three eggs (yolks only), one tablespoonful of flour, and two tablespoonsful of corn-starch; sweetened and flavour to taste, add one pint of fresh milk to it. When nearly cold spread it on the cake; make a stiff whip of the whites of four eggs and sugar for the top, and brown lightly in the oven.

LEMON PIE.

Mrs. McQuarrie.

Take four lemons, grate the rind, squeeze the juice, chop the pulp very fine, four teacupsful of sugar, the yolks of six eggs, two teacupsful of milk, four tablespoonsful of corn-starch. Beat well together; cover your pie plates with a rich puff paste. Fill with the mixture and bake; beat the

whites of the eggs to a stiff froth, and add six tablespoonsful of white sugar. When the pies are baked, put the froth on them and set them in the oven until they are of a delicate brown.

CUSTARD PIE.

Mrs. Phillip Monson, Ottawa.

Yolks of six eggs, one cupful of sugar, two large spoonsful of flour, two cupsful of milk. Scald the custard. Bake the crust first, then fill with custard. Take the whites and beat to a froth, and add three tablespoonsful of sugar.

APPLE PIE.

Miss M. Kingston.

Pare and chop into small bits half a dozen of easily cooked apples. Dry some bread; roll into crumbs; butter a dish, place in it a layer of crumbs, a layer of apple, sugar, spice and beef suet, chopped as fine as possible, added to the crumbs, and so on in alternate layers. Pour in half a pint of milk. Bake until nicely browned. Serve with hard sauce.

APPLE PIE.

Mrs. Thos. McKay.

Pare, core and quarter the apples; boil the cores and parings in sugar and water; strain off the liquor, adding more sugar; grate the rind of a lemon over the apples, and squeeze the juice into the syrup; mix half a dozen of cloves with the fruit, put in a piece of butter the size of a walnut. Cover with puff paste.

APPLE PIE.

Mrs. Thos. McKay.

Pare and quarter the apples; scald them. Beat them with a spoon with some of the liquor, add grated lemon-

peel, the juice of a lemon or Seville orange, or a part of a quince, when they are to be got, cloves, white sugar, finely pounded, and a piece of butter; put a paste around the dish, and cover it with bars or flowers of paste—the excellence of this pie consisting of the sort of apple, and the goodness of the paste. The fruit should be raised in the middle, as it shrinks in the baking.

VERMICELLI PIE.

Mrs. Thos. McKay.

Take an earthen dish that is pretty deep, rub the inside with two ounces of butter, then spread over it two ounces of vermicelli, make a good puff paste, roll it pretty thick, and lay it on the dish. Take three or four pigeons, season them well with pepper and salt, put a good lump of butter in them, and lay them in the dish with the breast down; put a thick lid over them, and bake the pie in a moderate oven. When done enough turn the pie on to the dish you intend to serve it on.

OYSTER PIE.

Mrs. Thos. McKay.

Fifty oysters, three eggs, boiled hard and cut up very fine, a few crumbs of bread, a large slice of butter, nutmeg, pepper and salt. Bake it in a paste.

MINCE MEAT.

Mrs. McTavish, Osgoode.

One pound of raisins, chopped fine, one and a half pounds of currants, half-pound of brown sugar, two pounds of apples, minced fine, one teacupful of sweet cider, two nutmegs, half a teaspoonful of cinnamon and allspice, half a cupful of molasses, quarter of a pound of lemon and citron peel, one tablespoonful of mixed essence, one pound of

lean beef, minced, mixed fine, half a pound of suet minced fine.

RHUBARB PIE.

Mrs. Parr, Ottawa.

Skin the stalks with care, cut into small pieces, and stew till soft, with enough sugar to sweeten to taste. While hot, stir in two well-beaten eggs to each pie, and bake inopen shells.

ICED LEMON PIE.

Mrs. Ritchie.

For two pies take the grated peel of two lemons and juice of two, two teaspoonsful of cream of tartar, two of melted butter, the yolks of four eggs, eight tablespoonsful of sugar; bake till done. The whites of four eggs, and four tablespoonsful of sifted sugar, beat stiff and pour on the pies. Bake three minutes.

WASHINGTON PIE.

Mrs. Smith, Bristol.

Half a cupful of butter, half a cupful of sugar, three-quarters of a cupful of milk, two eggs, one teaspoonful of soda, two of cream of tartar, which mix in the flour, of which put in enough to make it like poundcake. This quantity is sufficient for two pies.

CHICKEN POT-PIE.

Mrs. Smith.

Clean, wash and cut up your chickens. Cook in the water enough to stew them well. When the chickens are done, put the batter on in spoonsful, and when ready dish all together. *Batter*—Nearly a quart of sweet milk, two eggs, four pounds of butter, three teaspoonsful of baking powder, salt the chickens, of course.

CREAM PIE.

Mrs. Stewart, New York.

Three-quarters of a cupful of sugar, the size of an egg of butter, one teaspoonful of cream of tartar, half a teaspoonful of soda dissolved in half a cupful of sweet milk, mix soft, beat well, and bake quickly.

LEMON PIE.

Mrs. A. Scott, Ottawa.

Three lemons, four soda biscuits, nine eggs, one quart of milk, one cupful of sugar. Grate rind of lemons. Strain the juice. Roll the biscuits, add yolks of eggs and milk. Add lemon the last thing. Put whites of eggs beaten on the top, after pie has been baked. Return to the oven for a few minutes to colour slightly.

WASHINGTON PIE.

Mrs. A. Scott, Ottawa.

One cupful of sugar, two tablespoonsful of milk, two eggs, one cupful of flour, one teaspoonful of baking powder. Baked in Sandwich tins, any kind of preserves between the layers.

COCOA-NUT PIE.

Miss Robertson, Thorold.

Take the cocoa-nut and grate it, add the milk and two eggs, until the mixture is as thick as custard pie. One nut makes two pies.

HOW TO DRY PUMPKIN AND MAKE THE PIE.

Mrs. Winslow.

Perhaps some don't know the best way to dry the pumpkin. It is this:—Cut them up and stew them until

they are soft and dry, pound and strain through a colander, then grease pie-pans and spread it on a quarter of an inch thick and dry it; roll it up and put away in a tight box or bag from insects. Each one of these rolls will make a pie. It is very easy now to make a pie. Put it in sweet milk and let it soak about two hours, put in an egg, a tablespoonful of sugar, a teaspoonful of ginger, and one of allspice and if you are lovers of pumpkin-pie as we are you will pronounce it good.

MINCE MEAT.

Mrs. Thompson, the Matawa.

Ten pounds of meat, eight pounds sugar, six pounds of raisins, twenty pounds of apples, two ounces of cinnamon, two ounces of allspice, one ounce of cloves, one nutmeg, a little salt. First take beef, head and tongue, boil until thoroughly cooked. Set away to cool. Then remove all meat from the bones and mince very finely, first season it with a little salt, then add sugar and spices, have the apples minced finely, raisins stoned and minced. Add all together and mix well and put away in jars. To ensure success with this receipt it is necessary to attend particularly to the *kind* of meat as specified.

LEMON PIE.

Mrs. J. K. Stewart.

Two cupsful of brown sugar, one grated lemon, one whole egg and yolks of three, one tablespoonful of flour, thinned with three tablespoonsful of water, two cupsful of cold water, a pinch of salt. Beat all well together, then add the three whites beaten to a stiff froth. Stir in lightly.

GRAPE PIE.

Guide to Housekeeping.

Grapes make the best pies when very tender and green. If not very small they should be stewed and

strained to get out the seeds before they are made into pies, sweeten them to the taste when stewed. They do not require any spice. If made into a pie without stewing, put to each layer of grapes a thick layer of sugar, and a tablespoonful of water.

CRANBERRY PIE.

Guide to Housekeeping.

Cranberry pies need very little spice. A little nutmeg improves them. They need a great deal of sweetening. It is well to stew the seasoning with them at least a part of it. It is easy to add if you find them too sour for your taste. When cranberries are strained and added to their own weight in sugar, they make very delicious tarts. No upper crust.

COMMON MINCE PIES.

Guide to Housekeeping.

Boil a piece of lean fresh beef very tender. When cold chop it very fine, then take three times the quantity of apples, pared and cored and chopped fine, mix the meat with it and add raisins, allspice, salt, sugar, cinnamon and molasses to suit the taste, stir the articles well together and it will improve by standing over night if the weather is cool, a very little ginger improves the flavour and so does a teacupful of good grape syrup.

CUSTARD PIE.

Guide to Housekeeping.

Boil a pint of milk, when nearly cold add three well-beaten eggs, in a little essence of lemon, a pinch of salt, and sugar to taste. Grate nutmeg over and bake with an under crust.

TO MAKE PUFF PASTE.

Old Cookery Book.

For one pound of flour allow three-quarters of a pound of butter, mix in about the fourth part of the butter amongst the flour, wet it with cold water; then work it until it is very smooth; cut the paste through with a knife. If it is smooth in the heart it is enough kneaded. Roll it out long-ways, and put the butter on it in small pieces; then shake some dry flour on it; fold the two ends of it together; then roll it out a little again and put on butter and flour as above, and continue so doing till all the butter is taken up. The oftener it is folded the more divisions will there be in the paste. Most people put eggs in their puffed paste. It does very well when it is to be eaten hot, but when used cold, it makes it very tough and hard.

PASTE FOR COMMON PIES.

Cassell's Dictionary.

Very excellent pastry may be made with lard or dripping, instead of butter or with a mixture of lard and dripping. Good beef-fat, or suet melted gently down, and poured off before it has had time to burn, is very nearly as good as anything that can be used for making pastry for every-day use. Very palatable pies may be made from the dripping from roast beef, veal, pork or mutton, though the last-named is thought by some to impart a disagreeable flavour of tallow to pastry. The quantity of fat used must, of course, be regulated by the expense, and it may be remembered that a rich crust is neither so digestible nor so suitable for many dishes as a substantial light one, and that the lightness of pastry depends quite as much upon a light, quick, cool hand, as on a large amount of butter or lard. The addition of a beaten egg or a little lemon-juice to the water, or a teaspoonful of

baking-powder to the flour, will make the paste lighter. It should be remembered, however, that, though baking-powder is excellent for common pastry, that it is to be used immediately; pies are more likely to get dry when it is used.

PASTE FOR MEAT OR FRUIT PIES.

Cassell's Dictionary.

Mix the eighth part of a peck of flour with some cream and raw eggs. Add half a pound of butter broken in pieces, which must not be too small, and roll the paste lightly. To make paste for custards, mix the flour with boiling water and butter, sugar being added if necessary. If this is done it will be found to increase the stiffness.

SHORT PASTE FOR TARTS AND FRUIT PIES.

Cassell's Dictionary.

To one pound and a quarter of fine flour add ten ounces of fresh butter, the yolks of two beaten eggs, and three ounces of sifted loaf-sugar, mix up together with half a pint of new milk, and knead it well. This crust is frequently iced.

PUFF PASTE.

Cassell's Dictionary.

Dry and sift the flour and prepare the butter by freeing it from salt and moisture. Equal weights of butter and flour may be used, or three-quarters of a pound of butter to each pound of flour; put a little salt into the flour and make it into a paste by stirring gradually into it with a knife; rather less than half a pint of water. Roll it out till it is an inch thick. Divide the butter into quarters: break one of these quarters into small pieces, and sprinkle these over the paste. Dredge a little flour over it, and turn it over, then repeat the process until all the butter is incorporated with the paste. Let the paste rest for ten

minutes between each two rolls. Equal parts of lard and butter may be used for this paste, and if the yolk of an egg, or the strained juice of half a lemon be mixed with the water in the first instance, the paste will be lighter.

SUET PASTE FOR BOILED PUDDINGS.

Cassell's Dictionary.

Chop very finely six ounces of beef-suet, freed from skin and sinew, and while chopping it, keep dredging a little flour over it. Mix with one pound of flour, and add as much cold water as will make the mixture up into a firm, smooth paste. Roll it out, and it is ready for use. If a richer crust be required, a larger proportion of suet may be used; but this is quite good enough for ordinary purposes.

GOOD PLAIN PASTRY.

Cassell's Dictionary.

Mix a teaspoonful of salt with a pound of flour; rub in lightly six ounces of butter or lard, or half butter and half lard, and stir water in briskly with a fork. When the mixture is smooth and compact, roll it out two or three times, and it is ready for use.

PASTRY POWDER.

Cassell's Dictionary.

Mix thoroughly two ounces of tartaric acid and two ounces of carbonate of soda with four ounces of ground rice. Roll the mixture with the rolling-pin to free it from lumps, and keep it in a closely-stoppered, wide-mouthed bottle until wanted. When making common pastry, put a teaspoonful of the powder with every pound of flour; and in making cakes allow a heaped teaspoonful to every pound of material. This powder will render the pastry lighter, and also make it more digestible.

RICH CREAM PASTE FOR TARTS.

Cassell's Dictionary.

Dry and sift a pound of flour and mix with half a teaspoonful of salt and a tablespoonful of crushed loaf-sugar. Rub into it a quarter of a pound of sweet butter, and mix gradually with it sufficient cream to make it into a smooth paste. If cream cannot be had, two eggs may be beaten up with a little milk and substituted for it. Roll the paste out two or three times, and use as quickly as possible.

PUFF PASTE.

Mrs. Johnstone.

To one pound of sifted flour add three-quarters of a pound of butter. Cut in pieces the size of a walnut. Mix together with a knife; then add cold water, turn out and roll. When the butter is well mixed with the flour, take a wet towel and roll the paste in, and put in a cold place for ten minutes; then take and roll out again, and put the paste on buttered plates. Beat one egg, and with a brush wet the edge which is to form the crust. Put three layers of paste. Wet each with the egg, and bake in a quick oven.

CHAPTER XX.

PUDDINGS.

Warne's Every-day Cookery.

FOR boiled puddings you will require either a mould, a basin, or a pudding-cloth. The former should have a close fitting cover, and be rubbed over the inside with butter before putting the pudding in it that it may not stick to the side, the cloth should be dipped in boiling water, and then well floured on the inside.

The water must be boiling when the pudding is put in and continue to boil until it is done. If a pudding is boiled in a cloth it must be moved frequently whilst boiling, otherwise it will stick to the saucepan. There must always be enough water to cover the pudding if it is boiled in a cloth; but if boiled in a tin mould do not let the water quite reach the top.

To boil a pudding in a basin, dip a cloth in hot water, dredge it with flour and tie it closely over the basin. When the pudding is done, take it from the water, plunge whatever it is boiling in, whether cloth or basin, suddenly into cold water, then turn it out immediately; this will prevent its sticking. If there is any delay in serving the pudding cover it with a napkin, or the cloth in which it was boiled, but it is better to serve it as soon as removed from the cloth, basin or mould.

PRESERVED GINGER PUDDING.

Warne's Every-day Cookery.

Time one hour and a half to steam, half an hour to bake; six ounces of butter, six ounces of flour, a pint and a half

of boiling milk, six eggs, a little sugar, half a pound of preserved ginger.

Stir the butter and flour over a slow fire, have ready a pint and a half of boiling milk, and mix it gradually with the above over the fire, add the beaten yolks and half a pound of preserved ginger, cut up fine, with the syrup belonging to it and a little powered sugar; well whisk the whites of the eggs, add them the last thing, place the pudding in a mould and let it steam. It is extremely good baked in a dish with puff paste round it, for half an hour in a moderate oven. It may then be served hot or cold. Half the quantity is enough for a moderate sized pudding.

TWENTY-MINUTE PUDDING.

Mrs. R. Blackburn, New Edinburgh.

One egg, size of a walnut of butter, one cupful of sour cream or milk, one teaspoonful of soda, apples chopped fine, sugar and spices to taste, a few spoonsful of water; the batter poured over the fruit and bake twenty minutes in a moderate oven.

SNOW PUDDING.

Mrs. Brown, Ottawa.

Half a package of gelatine dissolved in a pint of boiling water, one cupful of sugar, juice of one lemon; mix well, and set away to cool; beat to a stiff froth the whites of four eggs, and when the jelly begins to thicken, beat all together; when thoroughly mixed pour into a mould, serve with rich boiled custard made of the yolks of the eggs flavoured with lemon.

QUEEN OF PUDDINGS.

Mrs. Blyth.

Take one pint of fine bread-crumbs, one quart of sugar, the yolks of four eggs well beaten, the grated rind of one

lemon, a piece of butter the size of an egg; mix together, and bake until well done; now beat the whites of the four eggs to a stiff froth, adding a teaspoonful of powdered sugar in which has previously been stirred the juice of the lemon; spread over the pudding a layer of jelly, and pour over the whites of the eggs; place in the oven until lightly browned; serve with the sauce.

MOONSHINE PUDDING.

Miss Bell Blyth.

One quart of milk, three eggs, two tablespoonsful of pulverized sugar, three of corn-starch, one teaspoonful of extract of lemon; let milk come nearly to a boil, stir in the corn-starch, previously mixed smooth, with a little cold milk, cook three or four minutes; after boiling add a very little salt and the sugar; take from the fire and add the whites of the eggs well beaten, and stir quickly; add lemon flavouring. *Sauce*—Beat the yolks of the eggs with two tablespoonsful of sugar, bring a cupful of milk to a boiling point in a pan of hot water, stir in eggs and sugar just before it boils; let this boil up once or twice, flavour with vanilla; put both pudding and sauce in a cool place, or on ice, until cold.

ORANGE PUDDING.

Miss Minna Bain, Perth.

Peel and cut five oranges into thin slices and between each layer of orange, sprinkle sugar and cocoa nut, one pint of milk sweetened, flavour with a few drops of vanilla or lemon, when scalding hot, add the yolks of three eggs, beaten lightly, one tablespoonful of corn-starch, made smooth in a little cold milk, stir this with the beaten egg into the milk when it thickens, pour it over the orange; beat the whites of the eggs to a froth, add a tablespoonful of sugar, and spread on the top of the pudding; place for

a few minutes into the oven to brown slightly. To be eaten cold.

DELMONICO PUDDING.

Mrs. E. K. Bronson.

One quart of milk, four tablespoonsful of corn-starch, mixed with a little cold milk, yolks of four eggs added to the corn-starch, four tablespoonsful of sugar; put all in the milk when boiling, and cook thoroughly; beat the whites of the eggs to a stiff froth, add four tablespoonsful of sugar, and spread over the pudding, and brown lightly; set on ice to cool.

SNOW PUDDING.

Miss Minna Bain, Perth.

Half a box of gelatine, half a pint of cold water, let the gelatine soak half an hour, then add half a pint of boiling water, when cool add the whites of three eggs, two cupsful of sugar, the juice of two lemons, beat the whole well for half an hour or more, set away to cool in a mould. Make a boiled custard of the yolks of the eggs and half a pint of milk, sugar to taste, serve with the jelly, floating with the custard.

BLACK PUDDING.

Mrs. Cantin, Montreal.

One cupful of molasses, one cupful of milk, half a cupful of butter, two teaspoonsful of soda, one of cream of tartar, flavour to taste, one cupful of raisins and sufficient flour to make a thick batter. Steam three hours.

RICE PUDDING WITHOUT EGGS.

Mrs. Cantin, Montreal.

Half a cupful of rice, one quart of milk, four tablespoonsful of sugar, one dessertspoonful of salt, a piece of butter the size of a walnut, nutmeg and cinnamon to taste, wash

and pick over the rice and soak in half a pint of milk for two hours, then add the rest of the milk, the sugar, salt, butter and spice. Bake two hours in a slow oven, to be eaten cold.

TROY PUDDING.

Miss Cantin, Montreal.

One cupful each of raisins, molasses, suet and milk, three cupsful and a half of flour, one teaspoonful of saleratus, mix the whole together and boil either in a mould or pudding cloth for three hours. Serve with sweet sauce.

APPLE CHARLOTTE.

Miss Durie, Ottawa.

Place alternately in a buttered mould, slices of buttered bread, and layers of sliced apples. For a quart mould, use a quarter-pound of sugar, put a slice of bread on the top, squeeze over it the juice of one lemon, and steam for three-quarters of an hour. This may be eaten either hot or cold, with sugar dusted over it, or any sauce that is liked.

BLACK PUDDING.

Mrs. Crannels, Ottawa.

One cupful of molasses, two-thirds of a cupful of milk, one teaspoonful of soda, a few raisins. The above requires a sauce prepared by mixing thoroughly a little butter and flour, pour over boiling water and let boil a few minutes, sweeten and season with nutmeg.

INDIAN PUDDING.

Mrs. Cruchet, Montreal.

One pint of boiling milk, two eggs, a tablespoonful of butter, one teaspoonful of cinnamon, half a cupful of flour; enough Indian meal to make a good batter, stir in two teaspoonsful of soda. Bake in a quick oven.

RICE MERINGUE PUDDING.

Mrs. Cruchet, Montreal.

Boil one cup of rice in one quart of milk, and grate in the peel of one lemon, beat the yolks of six eggs into the rice, and set it into the oven for twenty or thirty minutes, then beat the whites to a froth with three-fourths of a pound of sugar, pour it on the rice and let it stand in the oven ten minutes, not too hot an oven for fear of scorching. Flavour with extract of lemon.

HISS PUDDING.

Mrs. Cruchet, Montreal.

Eight eggs, one quart of milk, eight tablespoonsful of sugar, two of flour, two of melted butter, one of lemon; when the milk is boiling, pour on the sour, use the yolks of eggs, flour, sugar, and butter well beaten together, when it thickens a little take off, and mix in lemon, and pour into the dish with whites of eggs beaten to a froth, stir altogether, put in a hot oven and brown the top.

CHOCOLATE PUDDING,

Mrs. Cruchet, Montreal.

One quart of boiling milk, two tablespoonsful of corn-starch, two of grated chocolate, stir into boiling milk, three large tablespoonsful of sugar, a little salt, pour into a pudding dish and cool, very nice.

LEMON DUMPLINGS.

Mrs. (Col.) Cameron, Kingston.

Half a pound of grated bread-crumbs, quarter-pound of beef-suit, and fine sugar to taste. Three eggs well beaten, the rind of a lemon grated and the juice squeezed in. This makes five dumplings. Tie one in the centre of a large

cloth and one in each corner. Boil two hours and serve with sauce.

CASTLE PUDDING.

Mrs. (Col.) Cameron, Kingston.

Six ounces of butter beaten to a cream, four eggs well beaten, six ounces of loaf sugar, six ounces of flour and one lemon. Mix all together and bake in patty-pans. Serve with sauce.

CAROLINA RICE PUDDING.

Mrs. S. Christie.

One cupful of milk, three tablespoonsful of rice, two of sugar, salt, butter, and nutmeg. Bake an hour. Serve warm.

APPLE SOUFFLE.

Mrs. S. Christie.

Pare, core, and slice enough apples to nearly fill your dish; make a good light cake batter, and flour; cover the apples. Cup cake is a good receipt for the batter. Bake an hour. Eat warm with cream.

SPONGE PUDDINGS.

Mrs. James Cunningham, Ottawa.

A very nice plain pudding, should be baked in small buttered pots, three eggs, one cupful of milk, one of sugar, one spoonful of butter. Beat all together, and bake in a quick oven. Serve with sauce.

STEAMED PUDDING.

Miss J. N. Carmichael, Bryson.

One small cupful of butter, one of molasses, one of milk, one of currants and raisins, one teaspoonful of soda, one

of cream of tartar, nutmeg or lemon. Steam three hours. Serve with sauce.

RICE PUDDING (WITH EGGS.)

Miss Durie, Ottawa.

Wash a small coffeecupful of rice, and put it into three pints of milk for several hours; add a piece of butter the size of an egg, a small cupful of sugar, a pinch of salt, nutmeg and cinnamon. Bake very slowly two and a half hours. After it has become hot enough to melt the butter, stir it, without moving the dish, if you can from the bottom, adding one cup of raisins.

RICE PUDDING.

Mrs. Dickson, Portage Du Fort.

Two quarts of milk, half a cupful of sugar, one cupful of rice, one of raisins, two eggs, and cinnamon; wash the rice and put it with the rest of the ingredients into the milk; bake for two hours.

SURPRISE PUDDING.

Mrs. James Dalgliesh.

Boil a quarter of a pound of rice, and sweeten it, and put a layer in a neat round shape in the centre of a dish, on this spread a little strawberry or raspberry jam, then another layer of rice, and so on until all is used. Make a sauce, stir into it a few spoonsful of the same kind of jam as used for the pudding; pour it into the dish and serve warm.

AUNT MARY'S PUDDING.

Mrs. James Dalgliesh.

Butter a tart-dish, sprinkle the bottom with finely minced candied peel, and a very little chopped suet, then

a thin layer of light bread, and so on till the dish is full. For a pint dish, make a liquid custard of one egg, half a pint of milk, sweeten, pour over the pudding and bake as slowly as possible for two hours.

LEMON PUDDING.

Mrs. James Dalgliesh.

Butter a pudding-dish, put in a thin layer of light bread spread on a very little finely-shred beef suet and grated lemon-peel; repeat the process until the dish is lightly filled; make a custard of two eggs and half a pint of milk, for a pint dish, and pour it over the bread by degrees; put a paper cap over the pudding and boil it gently for an hour. Serve with the following sauce: Mix a tablespoonful of flour in cold water, stir it into half a pint of boiling water, let it boil a few minutes, sweeten, add the juice of a lemon; half an ounce of butter may, if approved, be added; a little lemon-peel boiled in the water of which the sauce is made, or a few drops of lemon flavouring, is an improvement.

FRENCH TAPIOCA PUDDING.

Mrs. James Dalgliesh.

Take two ounces of tapioca and boil it in half a pint of water until it begins to melt, then add half a pint of milk by degrees, and boil until the tapioca becomes very thick, add a well-beaten egg, sugar and flavouring to taste; bake gently for three-quarters of an hour. This preparation of tapioca is superior to any other, is nourishing and suitable for delicate children.

STEAMED PUDDING.

Mrs. Dickie.

Quarter-pound of suet, quarter-pound of currants, quarter-pound of raisons, quarter-pound of flour, quarter-pound of

bread-crumbs, two tablespoonsful of syrup, half a pint of milk. Mince the suet; mix it with the fruit, flour, bread-crumbs, and syrup; moisten with the milk, beat thoroughly and steam for three hours in a buttered mould.

GOLDING PUDDING.

Mrs. Dickie.

Quarter-pound of bread-crumbs, quarter-pound of suet, quarter-pound of marmalade, quarter-pound of sugar, four eggs. Mince the suet, mix it with the bread crumbs, the marmalade and the sugar. Stir these well together; beat the eggs, moisten the pudding with them, and when well mixed, put it into a buttered mould, tie down with a floured cloth, and boil it for two hours.

CHRISTMAS PLUM PUDDING, WITHOUT EGGS.

Mrs. Dickie.

Half a pound of flour, six ounces of raisins, six ounces of currants, quarter-pound of suet, quarter-pound of sugar, quarter-pound of mashed carrots, quarter-pound of mashed potatoes, a tablespoonful of syrup, and two ounces of candied peel. Mince the suet, add the flour, carrots, raisins, and sugar; stir in the carrots and potatoes, then the syrup and lemon-peel; put no liquid in the mixture, or it will be spoilt Tie loosely in a cloth, as it should have room to swell, and boil for four hours.

STEAMED BREAD PUDDING, DELICIOUS.

Mrs. Elliott, Guelph.

Butter a basin or powdered dish thickly with a piece of nice fresh butter. Into this put six ounces of bread-crumbs, a pinch of salt, and one and a-half ounces of sugar; pour over one quart of boiling sweet milk, and stand until cold, then beat up three eggs and mix all together; grate a little nutmeg on the top, turn a plate on it upside

down, and steam one and a half hours. Eat with jelly or sauce, also, good baked.

GROUND RICE PUDDING, OR EASTER PIES.

Mrs. Elliott, Guelph.

Take one pint of milk, leave out about a teacupful. Put the rest on to boil with a few sticks of cinnamon in it. Wet half a pound or more of ground rice, according to the quality, with a teacupful of milk. Take out the cinnamon and stir in the rice. Boil until quite thick and soft. Pour into a crock, and let stand till nearly cold. Stir in a quarter-pound of butter, seven ounces of sugar, a little salt, and eight well-beaten eggs. This quantity makes two good-sized pies. Line the dishes with a rice crust, pour in the ingredients, sprinkle a few currants over the top, and bake an hour.

PAN DOWDY.

Mrs. Elliott, Guelph.

Peel, core, and quarter some nice cooking apples, cover the bottom of a deep pie-dish, then add a little sugar and spice, next a layer of bread-crumbs, then some small bits of good butter, then a layer of apples, and so on alternately, until the dish is full, finishing off with the bread-crumbs at the top. Pour over all a cup of cold water, and bake until the apples are quite soft.

A SOUFFLE PUDDING.

Miss Elliott, Guelph.

Take eight rusks or plain buns. Lay them in a large deep dish, and pour on a pint of milk sufficient to soak them thoroughly. Cover the dish, and let them stand undisturbed for about an hour and a-half before dinner. In the meantime, boil half a pint of milk in a small saucepan, with a handful of bitter almonds or peach kernels,

broken small, or a small bunch of fresh peach leaves, with two large sticks of cinnamon, broken up. Boil this milk slowly (keeping it covered) and when it tastes strongly of the flavouring articles, strain it and set it away to cool. When cold, mix into another pint of milk, and stir in a quarter-pound of powdered loaf sugar. Beat eight eggs very light, and add them gradually to the milk, so as to make a rich custard. Beat and stir the soaked rusk very hard, till it becomes a smooth mass, and then by degrees add to it the custard. Stir the whole till thoroughly amalgamated. Set the dish into a brisk oven, and bake the pudding rather more than ten minutes. The yeast in the rusk will cause it to puff up very light. Send it to table with white sugar sifted over it, or serve with sauce.

CORNMEAL PUDDING.

Mrs. Elliott, Guelph.

One cupful of flour, one cupful of cornmeal, one cupful of milk, half a cupful of sugar, half a cupful of raisins, one ounce of candied peel, half a cupful of molasses, half a cupful of sour cream, or butter milk, half a teaspoonful of soda. Steam three hours, and serve with sauce.

CARROT PUDDING.

Mrs. George Elliott, Ottawa.

One and a half cupsful of flour, one cupful of sugar, one cupful of suet, one cupful of raisins, one cupful of currants, one cupful of potatoes grated, one cupful of carrots grated, one teaspoonful of soda; steam or boil three hours.

SMALL AND CHEAP PLUM PUDDING.

Mrs. George Elliott, Ottawa.

One cupful of suet, one cupful of raisins, one cupful of currants, one cupful of molasses, one egg, four cupsful of flour, one cupful of milk, one teaspoonful of soda, one tea-

spoonful of cloves, one teaspoonful of cinnamon ; boil or steam three hours.

APPLE SAGO PUDDING.

Mrs. John M. Garland.

One quart of boiling water, one cupful of sago, three sour apples, slice them, and the inside of one lemon, also, slice thin. Bake slowly in a covered pudding dish till it looks like a clear jelly, and eat with cream.

GOLDEN PUDDING.

Mrs. (Hon.) Grant, Pictou, N.S.

One quarter-pound of bread-crumbs, one quarter-pound of beef suet, one quarter-pound of sugar, one quarter-pound of marmalade, four eggs, a little salt, one gill of milk. Beat the eggs well and mince the suet fine, add all together and steam in a greased mould two hours.

GELATINE PUDDING.

Mrs. Horsey, Ottawa.

Half a large box of gelatine, dissolved in a large half pint of boiling water, when cold stir in the juice of three lemons, two teaspoonsful of white sugar, the whites of four eggs beaten separately to a stiff froth, with the yolks of the four eggs and a quart of milk. Make a custard and flavour with vanilla or lemon. When cold serve with the jelly ; frost the pudding with icing.

BAKED APPLE PUDDING.

Miss Hopkirk, Ottawa.

One pound of pulped apples, one quarter-pound of sugar, one quarter-pound of butter, one quarter-pound of bread-crumbs, four yolks and one white of egg, the juice and peel of one lemon. Bake three-quarters of an hour, and turn out on a dish.

LEMON SUET PUDDING.

Miss Hopkirk, Ottawa.

One quarter-pound of suet, one quarter-pound of bread-crumbs, two eggs and the juice and rind of one lemon.

HALF-PAY PUDDING

Miss Hopkirk, Ottawa.

Four ounces of suet, four ounces of flour, currants, raisins and bread-crumbs, two tablespoonsful of treacle, half a pint of milk. Mix well and boil three hours; serve with sauce.

OLD ENGLISH PLUM PUDDING.

Miss Hopkirk, Ottawa.

One pound of raisins, one pound of currants, one pound of suet, one quarter-pound of flour or bread-crumbs, three ounces of sugar, one half-ounce of grated lemon peel, a blade of mace, half a nutmeg, a teaspoonful of ginger, six eggs, work well, tie in a cloth with room to swell. Boil five hours.

AMBER PUDDING.

Miss Hopkirk, Ottawa.

One quarter-pound of suet, one quarter-pound of bread-crumbs, four eggs beaten up well, sugar to taste, candied lemon and orange. Shape buttered crumbed.

RICE PUDDING (WITHOUT EGGS).

Mrs. Hardie.

One cupful of rice well washed, a half cupful or more of sugar, three pints of milk or milk and water, a tablespoonful of butter, a little salt, and extract of lemon. Put all in a pudding dish and bake an hour and a half; eat either with cream or fruit.

A NICE RICE PUDDING.

Mrs. Kennedy, Owen Sound.

A cupful of rice boiled in water, add one pint of milk and a piece of butter the size of an egg, one cupful of sugar, yolks of four eggs and the rind of one lemon grated. Mix and bake half an hour or until done. Then beat the whites of four eggs to a stiff froth; stir in half a pint of sugar and juice of one lemon, after the pudding cools a little, pour this over and brown in the oven; very nice to eat cold. It will keep several days; if necessary, add more milk when making the pudding.

BARONESS PUDDING.

Mrs. Leslie, Ottawa.

Ingredients, three-quarters of a pound of suet, three-quarters of a pound of raisins, three-quarters of a pound of flour, half a pint of milk, quarter spoonful of salt. Prepare the suet very carefully, freeing it from skin and chop it finely. Stone the raisins and cut in halves, mix both these ingredients with the salt and flour, moisten the whole with the above proportion of milk, stir well and tie in a floured cloth previously wrung out of boiling water. Put into a saucepan of boiling water and boil without ceasing four and a half hours. Sufficient for seven or eight persons.

SPONGE PUDDING.

Mrs. J. F. Lesslie, Kingston.

Two ounces of sifted flour, two ounces of white granulated sugar, butter, the size of a walnut, four eggs, one pint of milk. Beat yolks and sugar in pudding. Reserve a little of the milk to blend the flour with, put the remainder on to boil. When it comes to the boil add flour and butter. Let the mixture boil a minute or two, then pour this into it with the yolks stirring briskly, yet gently

and thoroughly. Bake brown for a quarter of an hour, in a quick oven, and serve at once. Do not remove from oven till moment of serving.

HONEYCOMB PUDDING.

Mrs. Laird, Bristol.

Three cupsful of flour, one cupful of suet, one cupful of milk, one cupful of molasses, one of raisins, stoned and chopped, half a cupful of currants, one and a half teaspoonsful of soda, a little salt and one tablespoonful of lemon essence. Boil three hours.

GIPSY PUDDING.

Miss Helen H. Lesslie, Kingston.

Cut stale sponge cake into thin slices; spread with jelly or preserve; put together like sandwiches and lay in a dish. Pour hot custard. When cold, spread jelly or preserve over the top, and over that an ice formed of four eggs, beaten to a stiff froth with four tablespoonsful of white sugar. Put into the oven and bake to a very light brown.

SNOW-BALL PUDDING.

Miss Sarah Lanahan.

Boil a coffeecupful of rice with sugar and salt to taste, until well-done. Pour into six teacups and put in a cool place. When quite cold turn out on a platter, put a teaspoonful of jelly on the top and serve with boiled custard poured around, not over them.

MOUNTAIN-DEW PUDDING.

Miss McKinnon, Gloucester Street.

Three crackers rolled fine, a pint of milk, yolks of three eggs. Bake half an hour. Beat the whites of the eggs

to a stiff froth, add one cupful of sugar and a pinch of salt. Flavour with lemon, pour over the pudding. Set in the oven till delicately browned.

STEAMED PUDDING.

Mrs. McTaggart, New Edinburgh.

Half a cupful of suet (chopped fine), half a cupful of sugar, one cupful of flour, one teaspoonful of baking powder, two eggs, spice to taste, one cupful of fruit, nearly half a cupful of milk. Steam for three-quarters of an hour. Serve with sauce.

STEAK PUDDING.

Mrs. McKenzie, Almonte.

Make a good crust for the flour and suet, shred fine, mix with cold water and a little salt. Make it pretty stiff. Take either beef or mutton steaks. Season them well with pepper and salt. Make it up as you would an apple pudding. Tie it in a cloth and pop it into boiling water. Boil three hours; five hours for a large one.

TREACLE PUDDING.

Mrs. Thos. McKay.

Three tablespoonsful of treacle, one tablespoonful of flour and a little ground ginger; mix all together, line a basin with paste, spread some of the mixture on with a spoon, then put a layer of paste with the mixture spread over, until the basin is full. Either baked or boiled is very good.

BOILED CURD PUDDING.

Mrs. Thos. McKay.

Rub the curd of two quarts of milk well drained through a sieve. Mix it with six eggs, a little cream, two spoonsful of orange-flower water, half a nutmeg, flour and

crumbs of bread, each three spoonsful, currants and raisins half a pound each. Boil an hour in a thick well-floured cloth. A very delicate species of curd can be made by mixing a pint of very sour buttermilk with two quarts of new milk.

LOTUS PUDDING.

Mrs. Thos. McKay.

Half a pound of bread crumbs, half a pound of best figs, six ounces of suet, six ounces of brown sugar; mince the figs and suet very nicely, a little salt, two eggs well-beaten, nutmeg to your taste; boil in a mould four hours.

FRUIT IN BATTER.

Mrs. Thos. McKay.

Fruit sliced into batter makes an excellent economical pudding, and is considered much more digestible than when put into paste. A little of the batter should be put into the dish, and if apples are used they should be pared carefully.

TO MAKE BATTER FOR FRUIT PUDDINGS.

Mrs. Thos. McKay.

Put half pound of flour, and a saltspoonful of salt into a pan and stir in gently half a pint of milk; if mixed carelessly they will remain in lumps; beat up the whites of four eggs, strain them to the batter and beat it well with a spoon. The whites should be beaten separately, to a solid froth, and not added till just before the batter is used. For fruit, the batter should be rather thicker than when plain, to prevent the fruit sinking to the bottom of the dish or basin. As it is equally good, baked or boiled, it must brought to a proper consistency by adding milk.

BAKED GOOSEBERRY PUDDING.

Mrs. Thos. McKay.

Stew gooseberries in a jar over a hot hearth or in a saucepan of water till they will pulp. Take a pint of the juice, pressed through a coarse sieve, and beat it with three yolks and whites of eggs, beaten and steamed with one and a half ounces of butter, sweeten it well and put a crust round the dish ; a few bread-crumbs should be mixed with the above to give a little consistency. Raspberries and currants may be used instead of gooseberries, and are equally good.

CARROT PUDDING.

Mrs. Thomas McKay.

Boil a large carrot till tender, bruise and mix it with a spoonful of bread crumbs, four yolks and two whites of eggs, a pint of cream, a ratifia, a large spoonful of orange-flower water, half a nutmeg, two ounces of loaf sugar; bake in a shallow dish lined with paste, and when it is turned out strew sugar over it.

BAKED SPONGE PUDDING.

Mrs. H. McElroy, Richmond.

Three eggs, six ounces of white sugar, six ounces of butter, half a cupful of sweet milk, three-quarters of a pound of flour, three tea-spoonsful of baking powder. Use cream, custard, or any other sauce.

APPLE DUMPLING.

Mrs. Thomas McKay.

The apple should be pared, the core scooped, and the centre filled up with spice and sugar according to the tartness of the apple. The paste should not be rolled out, but a lump taken of the right quantity, the apple placed

upon it, and the paste carefully pressed round it, bringing it to a shape which is easily closed, so as to keep in the juice and butter. They have a pretty effect if boiled in nets instead of cloths.

FIG PUDDING.

Mrs. W. B. McArthur, Carleton Place.

Eight ounces of bread-crumbs, six ounces of beef-suet, one teacup of warm milk, two eggs well beaten, four ounces of figs, four ounces of sugar; mix the figs very fine, put into the milk, let them stand on the front of the stove until the figs are soft, mix in the other ingredients, put in a buttered bowl and steam four hours. To be eaten with sweet sauce.

CABINET PUDDING.

Mrs. McNachtan, Cobourg.

Two cupsful of prepared flour, three tablespoonsful of butter creamed with the sugar, five eggs, one cupful of sugar, half a pound of raisins seeded and cut in pieces, half a cupful of milk, half a lemon, juice and grated peel; add the beaten yolks to the creamed sugar, then the milk and flour alternately, with the whites; lastly, stir in the fruit dredged with flour, pour into a buttered mould and boil an hour and a half—or steam. Eat hot with liquid sauce.

WORKMAN'S PUDDING.

Mrs. Maxwell.

Half a pint of molasses, half a pint of boiling water, one teaspoonful of soda and a little salt; add enough flour to make as stiff as sponge cake. If you wish to turn this into Foreman's or Boss's pudding, you can add a cupful of chopped raisins, and the same of minced suet; steam for two or three hours, and serve with cream or sugar.

QUAKING PUDDING.

Mrs. Maxwell.

Boil a quart of cream and let it stand till it is almost cold, then beat four eggs a quarter of an hour, with a spoonful and a half of flour; then mix them with the cream and add sugar and nutmeg; tie it up in a cloth well buttered. Let it boil an hour and turn out.

YORKSHIRE PUDDING.

Mrs. Maxwell.

This pudding is to go under baked meat. Beat four eggs with four large spoonsful of fine flour and a little salt, for a quarter of an hour, mix well with them three pints of milk, then butter a drip-pan and set it under beef, mutton, or a loin of veal when it is roasting; and when it is brown cut it in square pieces and turn it over; brown well on the under side. Send to table on a dish.

CARROT PUDDING.

Mrs. (Rev.) J. McEwen, Ingersoll, Ont.

One cupful of grated carrot, one of grated potato, one of beef-suet very finely shred, one of molasses, one of flour, one of bread-crumbs, one of raisins, stoned, one of currants, two ounces of candied peel, spice to taste, half a teacupful of sweet milk, in which dissolve one small teaspoonful of soda. Steam two and a half hours and serve with sweet sauce.

STEAMED PUDDING.

Miss McTavish, Osgoode.

Two eggs, one cupful of sugar, one cupful of sour milk, one teaspoonful of soda, a little salt, currants and raisins, one cupful of each, flour. Beat the eggs and stir in the sugar. Dissolve the soda in the milk, and mix also the fruit and

the salt. Then thicken with flour, rather thicker than for cake, tie in a cloth, allowing room for swelling. Set in a steamer and steam for an hour and a half.

PLUM PUDDING.

Miss McTavish, Osgoode.

Half a pound of suet, one pound of flour, half a pound of currants, half a pound of stoned raisins, two eggs, one nutmeg, one teaspoonful of cinnamon, half of cloves, one of salt, one and a half cupsful of milk (citron optional) spread the suet and rub through the flour, then mix in the fruit. Beat the eggs thoroughly, add the milk to the suet and flour, then the eggs and fruit. Dip the pudding-bag into cold water, turn it wrong side out and flour well. Turn the batter in and leave room for the pudding to swell.

APPLE PUDDING.

Miss M., Kingston.

Apples pared, cored and sliced, placed in alternate layers with stale bread-crumbs, very fine; add a little water, mix a few fine crumbs, with butter for the top. Bake. Eat it with a hard sauce.

MAZY PUDDING.

Miss M., Kingston.

Half a pound of bread-crumbs, two ounces of butter, three ounces of sugar; pour over one pint of boiling milk. Cover till cold. Beat three eggs well, flavour, bake half an hour.

CHRISTMAS PLUM PUDDING.

Miss M., Kingston,

One pound of suet cut not too fine, one pound of raisins, one pound of currants, half a pound of flour, half a pound of bread-crumbs, one pint of milk, four eggs, half a nut-

meg, one ounce of citron and lemon-peel, one teaspoonful ginger. Use as much of the milk as will mix it together, very thick. Boil five hours at least.

A DELICATE PUDDING.

Miss M., Kingston.

The yolks of five eggs beaten very well, half a pound of sugar, half a pint of milk, a slice of butter warmed in the milk, a tablespoonful of flour. Bake in large cups. Turn out and pour over them a sauce made of one glassful of cider or molasses, a little loaf sugar and melted butter.

STEAMED APPLE DUMPLING.

Mrs. (Rev.) J. McAlister, Ashton

One pound of suet, one pound of flour, a heaping teaspoonful of salt. Chop the suet in a little of the flour to prevent its caking. Chop very fine, as fine as meat; then add cold water enough to make a paste. Roll as thin as pie-crust; peel a dozen of large apples; quarter and core them, keeping each apple by itself. Place the quarters together again and cover each of them with a square of the paste; place in a buttered plate and cook in a steamer for an hour. Serve with hard sauce.

BOILED INDIAN CORN.

Mrs. Phillip Monson, Ottawa.

Two eggs, one quart of sweet milk, quarter of a teaspoonful of soda; stir in meal to make a thick batter. Put in a linen bag and boil six hours. Serve with sauce.

QUEEN OF PUDDINGS.

Mrs. Parr, Ottawa.

One and a half cupsful of white sugar, two cupsful of fine dry bread-crumbs, five eggs, one tablespoonful of butter va-

nilla, rose-water, or lemon flavouring; one quart of fresh rich milk and half a cupful of jam. Rub the butter into a cupful of sugar; beat the yolks very light and stir these together to a cream. The bread-crumbs soaked in milk come next.

POOR MAN'S PUDDING.

Mrs. J. M. Macalister, Ashton.

Three teacupsful of flour, one of milk, one of chopped raisins, one of suet, one of molasses, one teaspoonful of saleratus, nutmeg. Put in a bag and boil an hour and a half. Serve with sauce.

FEATHER PUDDING.

Mrs. Perley, Ottawa.

One quart of milk, three tablespoonsful of corn-starch. Mix the batter in a little cold milk and add to the other when boiling. When it has thickened add the whites of four eggs well beaten, a pinch of salt and put in a mould, make a boiled custard with the yolks of the eggs and one pint of milk. Sweeten and pour over the other, when taken from the mould.

FRENCH PUDDING.

Mrs. Ross, O.L.C., Ottawa.

One quart of milk, three teaspoonsful of corn-starch, wet with cold milk, one cupful of powdered sugar, one cupful of strawberry-jam, six eggs, beaten very lightly. Mode: Boil the milk and stir in the corn-starch; stir one minute. Pour into a bowl containing the beaten yolks, the whites of two eggs, and half the sugar, whip for two or three minutes and put into a buttered baking-dish, set in a pan of boiling water, and bake half an hour, or until firm. Just before withdrawing it from the oven, cover with jelly or jam, and this with a meringue made of

the reserved whites and sugar. Set in the oven till the meringue is slightly coloured. Eat cold with cream.

PUDDING.

Miss Robertson, Thorold.

Half a pound of bread-crumbs, half a pound of beef-suet, half a pound of brown sugar, three lemons, grated, three eggs. Boil two hours. Serve hot with sauce.

BROWN PUDDING.

Miss Robertson, Thorold.

One cupful of molasses, one cupful of water, one teaspoonful of cinnamon, one of cloves, one of allspice, one of soda; lastly, thicken these ingredients to a good stiff batter, and boil for three hours.

MINCE MEAT.

Miss Robertson, Thorold.

One beef's tongue boiled tender, three pounds of suet chopped fine, six pounds of raisins, six pounds of currants, half a pound of lemon, and half a pound of orange-peel, half an ounce of cinnamon, half an ounce of cloves, one and a half teaspoonful of mace, two nutmegs, a quantity of apples. Sweet cider or molasses will preserve it.

BIRD'S-NEST PUDDING.

Miss Robertson, Thorold.

Peel and core as many apples as will stand in a dish, and fill the holes with sugar. Make a custard with two or three eggs, and mix with sugar; pour it over the apples, grate a little nutmeg over the top, and bake an hour.

CANADIAN PUDDING.

Miss Robertson, Thorold.

Four ounces each of flour, suet, currants, raisins, and bread-crumbs, two tablespoonsful of treacle, and half a pint of milk. Mix all well together and boil in a mould three hours. Serve with sauce according to taste.

COTTAGE PUDDING.

Mrs. James Rodger, Montreal.

One pint of flour, one cupful of sugar, one cupful of milk, one-quarter cupful of butter, and two eggs. Bake three-quarters of an hour.

COUNTRY PUDDING.

Mrs. James Rodger, Montreal.

Three tablespoonsful of flour, three eggs, milk to make it the consistency of cream. Before serving it, cut the top quickly in cross-bars and pour preserves over it.

DELICIOUS PUDDING.

Mrs. James Rodger, Montreal.

Six ounces of sugar, butter, flour, currants and raisins, four eggs. Steam two hours.

AUNT NELLIE'S PUDDING.

Mrs. A. Scott, Ottawa.

Half a pound of flour, half a pound of suet, half a pound of treacle, the rind and juice of one lemon, a few strips of candied lemon-peel, three tablespoonsful of cream, two eggs. Chop the suet fine, mix with it the flour, treacle, lemon-rind minced, and candied peel, add the cream, lemon-juice and two well-beaten eggs; beat the pudding well,

put it into a floured cloth, and boil three and a-half to four hours.

ROLL PUDDING.

Mrs. James Rodger, Montreal.

Make a paste of one pound of flour, a quarter pound of suet, a little salt, water to wet, spread preserves over it, and roll up. Put in a cloth or bowl, and steam one and a half hour.

MAIZE PUDDING.

Mrs. A. Scott, Ottawa.

Two cupsful of cold boiled hominy, add three cupsful of chopped apple, juice of two small lemons, one-third cupful of sugar, two-thirds cupful of Zante currants. Mix thoroughly. Bake one hour or more in an ordinary oven till of a light-brown colour, and serve cold.

BREAD AND BUTTER PUDDING (GOOD).

Mrs. A. Scott, Ottawa.

Make a batter of five eggs and a pint of milk; add a little salt before the eggs are put in. Have several slices of bread about as thick as for toasting, and spread butter thickly on them. Butter a pudding-dish, put in a layer of bread and butter, then raisins and currants, and another layer of bread and butter, until the dish is three-quarters full. Flavour with nutmeg. Pour over and bake.

POOR MAN'S PLUM PUDDING.

Mrs. Story, Ottawa.

One cupful of currants, one cupful of raisins chopped fine, one cupful of suet, two cupsful of flour, three tablespoonsful of molasses, a small teaspoonful of soda, one teaspoonful of salt, half a teaspoonful of ginger, and spices to taste, wet

with enough water or milk to make a stiff batter. Put in a mould and steam for two or two and a half hours.

HONEYCOMB PUDDING.

Mrs. Smith.

Three cupsful of flour, one cupful of suet chopped finely, one cupful of milk, one cupful of molasses, one cupful of raisins, half a cupful of currants, one and a half spoonsful of soda, three of cream of tartar, a little salt. Boil three hours.

STEAMED PUDDING.

Miss Annie Shaw, Ottawa.

Four eggs, the same weight each of flour, brown sugar and butter, a few raisins, stoned and dredged with flour, one teaspoonful of baking powder, grated peel of a lemon; whip the sugar and butter to a cream, add the eggs (thoroughly beaten), then the lemon-peel and the flour, with the baking powder well mixed through it, and lastly the raisins; beat the whole well and quickly together and pour it into a buttered bowl and put in the steamer immediately. Steam for two hours and be sure to keep it covered tightly and the water constantly boiling. Sweet sauce.

This pudding is very nice with Indian-meal instead of flour and steamed a little longer.

PLAIN PLUM PUDDING.

Mrs. Stewart, New York.

One bowl of bread soaked in water, drain the water off and squeeze until dry, then add the following: one cup of molasses, one teaspoonful of soda mixed in the molasses, one small pinch of salt, one scant cup of milk, four eggs well beaten, one tablespoonful of ginger, one apple chopped, quarter teaspoonful of cloves, one teaspoonful of cinnamon,

one teaspoonful of ginger, half a nutmeg, one bowl of chopped suet, one bowl of currants, one of raisins, lemon-peel at your pleasure. Steam or boil for four or five hours.

CUP PUDDING.

Miss Thomson, Renfrew.

Three eggs, three-quarters of a cupful of sugar, three-quarters of a cupful of milk, three-quarters of a cupful of flour, half a cupful of butter, one teaspoonful of soda; butter the cups, pour in a little preserves, then half fill with batter, steam twenty minutes. Serve with hot sauce.

BREAD PUDDING.

Miss Thomson, Renfrew.

One pint of stale bread, one quart of milk, the yolks of four eggs beaten, a small cupful of white sugar, the grated, rind of a lemon, and a piece of butter the size of an egg; mix all well together, bake when cool; spread it well with jelly; beat the whites of the eggs very stiff with five spoonsful of white sugar, with the juice of a lemon, pour over the top of the pudding, put in the oven to stiffen.

HARD TIMES PUDDING.

Mrs. James Thomson.

Half a pint of syrup, half a pint of water, two teaspoonsful of baking powder, one teaspoonful of salt, raisins to suit taste, thicken with flour as for pound cake, fill the pudding mould half full to allow for swelling and boil for three hours.

APPLE DUMPLING.

Miss Thomson, Renfrew.

One pound of suet, one pound of flour, one teaspoonful of salt, chop the suet fine, mince and add cold water to make

a paste, roll thicker than for pie crust, peel a few large apples, quarter and slice them, divide the paste in two, enclose the apples in each piece, season with nutmeg or cloves, then roll up in a floured or wet cloth, tie with cord, boil for two hours; serve with melted butter, a little water and sugar mixed and boiled, and flavoured with nutmeg.

SNOW PUDDING.

Mrs. James Thomson.

Half a box of gelatine, one pint of boiling water, two cupsful of sugar, juice of a lemon, melt it, whites of three eggs beaten to a froth and mixed, pour into a mould; the yolks and a teaspoonful of corn-starch and milk to make a custard, to be served up with the pudding.

BIRD'S-NEST PUDDING.

Mrs. W. Taylor.

Make a batter with one cupful of milk, one cupful of sugar, quarter of a cupful of butter, one egg, one teaspoonful of cream of tartar, half a one of soda, two cupsful of flour; put some apples, cut for pie, into a buttered dish, pour the batter over and bake in a moderately hot oven.

BREAD PUDDING.

Mrs. W. Taylor.

Slice the bread and spread with butter, line a well buttered dish with them, fill in with apples and cover with the bread buttered on both sides, bake until brown. Serve with cream and sugar.

QUEEN OF PUDDINGS.

Mrs. (Rev.) D. Wardrope, Teeswater.

Six ounces of any kind of cake broken small, fruit cake is the nicest, four eggs, keep out the white of one, four

ounces of sugar, a quart of milk, one ounce of butter, and the grated rind of a lemon. Mix all together and bake. When done beat the white of the egg kept out with two ounces of sugar. Spread this over the top of the pudding for a few minutes to brown slightly.

SUET PUDDING.

Mrs. White, Bradford, Pa.

Three cupsful of flour, two teaspoonsful of baking powder, half a teaspoonful of salt, add one cupful of suet chopped fine, one cupful of fruit, fresh or preserved, two-thirds of a cupful of sugar, milk to make a stiff batter. Steam one hour and a half. To be eaten with rich sauce.

APPLE AND RICE PUDDING.

Mrs. White, Bradford, Pa.

One teacupful of rice boiled very soft, a little salt and butter, five apples cut fine in the bottom of a pudding dish. Put rice over the top, and boil three-quarters of an hour. Half a cupful of cream on the rice improves it. Serve with sauce.

BERRY OR FRUIT PUDDING.

Mrs. White, Bradford, Pa.

One quart of flour, half a teaspoonful of soda, two of baking powder, mix, and rub in two large tablespoonsful of shortening, form soft dough, with milk or water. Roll out thin, and spread with any kind of berries or fruit. Roll it up in a cloth, and place in a steamer. To be eaten with lemon sauce.

PARADISE PUDDING.

Mrs. James Young, Galt.

Ingredients—six eggs, six apples, six ounces of bread-crumbs, six ounces of sugar, one glassful of sweet cider or

molasses, peel of half a lemon cut thin, half a teaspoonful of salt, one grating of nutmeg. Mode—Peel and mince the apples, and mix with the sugar and bread-crumbs, lemon peel, salt, and nutmegs, beat the eggs and add them. Stir in the cider or molasses. Boil in a well-buttered mould for three hours, and serve with sauce.

CARROT PUDDING.

Mrs. James Young, Galt.

One cupful of grated carrots, one of grated potatoes, one of bread-crumbs, one of currants, one of suet, half of sugar, half of flour, a little salt, and a little milk. Boil the same as plum pudding, which it greatly resembles.

FRUIT SUET PUDDING.

Mrs. Ray, Ottawa.

One cupful of sweet milk, half a cupful of molasses, half of butter or suet, two-thirds of raisins, two-thirds of currants, one teaspoonful of soda, one of cloves. Flour enough to make a stiff batter. Steam two and a-half hours.

CHEESE PUDDING.

Mrs. (Hon.) McFarlane, Picton.

Two ounces of bread-crumbs, boiled in half a pint of milk, when cold add a quarter of a pound of grated cheese, two ounces of butter, yolks and whites of two eggs, beaten separately. Season with mustard, pepper, and salt. Bake three-quarters of an hour.

EVE'S PUDDNG.

Miss Young.

The bowl to be first rubbed with butter, then a layer of suet, and one of bread-crumbs, and one of apples; then

suet again, and so on, as before, till the bowl is full. Grate the rind of a lemon and mix with the bread-crumbs. Beat up two eggs with a little milk, the juice of a lemon, and sugar. Pour over the whole. Either to be baked or steamed.

FIG PUDDING.

Cookery for Invalids.

Chop half a pound of figs very finely, mix them with a quarter of a pound of coarse sugar, a tablespoonful of treacle, four tablespoonsful of milk, half a pound of flour, a quarter of a pound of suet, an egg, and a pinch of grated nutmeg. Put the pudding into a buttered mould, and boil for four or five hours.

OATMEAL PUDDING.

Cookery for Invalids.

Mix two ounces of fine Scotch oatmeal in a quarter of a pint of milk ; add to it a pint of boiling milk, sweeten to taste, and stir over the fire for ten minutes, then put in two ounces of sifted bread-crumbs, stir until the mixture is stiff, then add one ounce of shred suet, and one or two well-beaten eggs ; add a little flavouring or grated nutmeg. Put the pudding into a buttered dish, and bake for one hour.

LAYER PUDDING.

Cookery for Invalids.

Make a crust as for fruit pudding. Roll it out and line a buttered basin with it. Lay at the bottom a layer of jam or treacle, and so on until the basin is full. Boil an hour and a half.

CHAPTER XXI.

FRIED CREAM, BATTER PUDDINGS, FRITTERS AND DOUGH-NUTS.

ORCHARD BEACH DOUGH-NUTS.

Mrs. Alexander, New Edinburgh.

TWO cupsful of sugar, four eggs, salt to taste, two large spoonsful of lard, two cupsful of milk, two teaspoonsful of cream of tartar, one of soda, only just flour enough to roll out easily. Mix the cream of tartar with the flour, flavour with nutmeg and fry with hot lard.

BATTER PUDDING.

Miss Mary Brough, Ottawa.

One pint of milk (must be morning's) four eggs, four tablespoonsful of flour, one teaspoonful of baking powder Put your flour in a basin, mix in the baking powder, then add the milk slowly, so as to have no lumps, and lastly, the eggs after beating them well. Boil in a well-floured cloth three-quarters of an hour. Serve with sauce.

LEMON PUFFS.

Miss Maggie Bunton, Bradford, Pa.

Half a pound of granulated sugar, the grated rind of one lemon, the froth of one egg, drop with a teaspoon on buttered paper. Bake in the top of a quick oven.

FRITTERS.

Mrs. A. Baldwin, Ottawa.

One pint of sour milk, three tablespoonsful of shortening, two eggs, one teaspoonful of soda, a little salt and flour enough to make a stiff batter. Fry in lard same as dough-nuts. Dip the spoon in the lard and the dough will not stick. This makes a nice dish for tea, eaten with maple syrup or with melted sugar.

STEAMED BATTER PUDDING.

Mrs. Breckon, Ottawa.

One cupful of sour milk, three eggs, half a cupful of butter, two teaspoonsful of baking powder. Flour enough to make a thick batter. Steam for an hour or more, serve with sugar sauce.

POTATO PUFFS.

Mrs. Crannell, Ottawa.

Two cupsful of cold mashed potatoes, with two tablespoonsful of melted butter which has been beaten to a cream. Add two well-beaten eggs and one cupful of cream or milk. Pour into a deep dish aad bake in a quick oven.

CRULLERS.

Miss Douglas, Kingston.

One cupful of sugar, one of buttermilk, three tablespoonsful of melted butter, two eggs, one teaspoonful of soda. Mix as soft as possible.

CHOCOLATE PUFFS.

Miss Elliott, Guelph.

Beat very stiff the whites of three eggs, and then beat in gradually half a pound of powdered loaf sugar. Scrape

down very fine three ounces of the best chocolate, prepared cocoa is better still, and dredge it with flour to prevent its oiling. Mixing the flour well among it. Then add it gradually to the mixture of white of egg and sugar and stir the whole very hard. Cover the bottom of a square tin pan with a sheet of fine white paper, cut to fit exactly. Place upon it thin spots of powdered loaf sugar about the size of half a dollar. Pile a portion of the mixture, on each spot, smoothing it with the back of a spoon, or a broad knife dipped in cold water: Sift white sugar over the top of each.

COCOA-NUT PUFFS.

Miss Elliott, Guelph.

Break up a large ripe cocoa-nut. Pare the pieces and lay them awhile in cold water. Then wipe them dry and grate them as finely as possible. Lay the grated cocoa-nut in well formed heaps on a large handsome dish. It will require no cooking. The heaps should be about the circumference of a half crown, and must not touch each other. Flatten them down in the middle as to make a hollow in the centre of each heap, and upon this pile some very nice sweetmeat. Make an excellent whipped cream well seasoned and flavoured with lemon and beat it to a stiff froth. Pile some of this cream high upon each cake over the sweetmeats, if on a supper table you may arrange them in circles round a glass stand.

FRITTERS OF CAKE AND PUDDING.

Miss Elliott, Guelph.

Cut plain pound or rich cake into small square slices half an inch thick, trim away the crust, fry them slowly a light brown in a small quantity of fresh butter, and spread over them ; when done, a layer of apricot jam, or of any other preserve, and serve them immediately. These

fritters are improved by being moistened with a little good cream before they are fried, they must then be slightly floured. Cold plum-pudding sliced down as thick as the cake, and divided into portions of equal size and good form, then dipped into batter, and gently fried, will also make an agreeable variety of fritter.

MINCE MEAT FRITTERS.

Miss Elliott, Guelph.

With half a pound of mince meat mix two ounces of fine bread-crumbs (or a tablespoonful of flour), two eggs well beaten and the strained juice of half a small lemon; mix these well and drop the fritters with a dessertspoon into plenty of very pure lard, fry them from seven to eight minutes, drain them on a napkin, and send them very hot to table. They should be quite small.

TO MAKE CRULLERS.

Mrs. J. H. P. Gibson.

One pint of milk, half a pound of sugar, three eggs, two tablespoonsful of melted butter, half a nutmeg grated into the milk and eggs, two teaspoonsful of *National Baking Powder* to each pound of flour, and mixed with the flour. Mode: Stir milk, sugar and eggs together, with some flour; add the melted butter, after which stir in the rest of the flour, making a soft dough; cut the dough-nuts into small pieces, roll into strips and twist together; place them into a dish of boiling lard, and turn until browned nicely. These, when placed before an epicure, will cause him to smack his lips with delight.

PUFFS.

Mrs. Hunt, Boston.

Two cupsful of flour, one cupful of milk, not quite one cupful of water. The irons you bake in must be very hot before you put in the batter. Butter the irons well.

FRENCH TOAST.

Mrs. Hunt, Boston.

Cut in slices a brick loaf, three eggs, a pint of milk, sweetened and seasoned with nutmeg; lay the bread in the mixture for three minutes; fry on a buttered griddle; eaten with butter.

CRULLERS.

Mrs. (Rev.) K. MacLennan, P. E. I.

Four eggs, two cupsful of sugar, one cupful of milk, a piece of butter the size of an egg, one teaspoonful of cream, and two of cream of tartar, four and a half or five cupsful of flour; mix cream of tartar in the flour, and dissolve the soda in the milk.

GOOD PLAIN DOUGH-NUTS.

Mrs. (Rev.) K. MacLennan, P. E. I.

Five cupsful of flour, one cupful of sugar, one tablespoonful of lard, one egg, a pinch of salt, flavour to taste: mix in the flour, first, a teaspoonful of soda, and two of cream of tartar, then add the other ingredients; use cold water or sweet milk for mixing; fry in lard.

TO MAKE APPLE FRITTERS.

Mrs. Thos. McKay.

Take one pint of milk, three eggs, salt to taste, and as much flour as will make a batter; beat the yolks and whites separately, add the yolks to the milk, stir in the whites with as much flour as will make a batter; have ready some tender apples, peel them, cut them in slices round the apple; take the core carefully out of the centre of each slice, and to every spoonful of batter lay in a slice of the apple, which must be cut very thin; fry them in hot lard to a light brown on both sides.

FRIED FINGERS.

Miss Helen H. Leslie, Kingston.

Cut stale bread in slices rather thick, cut these in fingers, prepare a custard, that is, beat an egg, add milk, sugar and flavouring; in this soak the bread for an hour or more, fry these in butter and arrange on a dish in the form of a pyramid, sprinkle with sugar and put jelly around.

BATTER PUDDING.

Mrs. McNachtan, Cobourg.

One pint of milk, four eggs, two even cupsful of flour prepared, one tablespoonful of salt; beat the yolks, add the milk and salt, then the flour, lastly the whites of the eggs; bake at once in a buttered dish forty-five minutes; eat with good sauce.

CRULLERS.

Mrs. H. McElroy, Richmond, Ont.

Take six teaspoonsful of baking powder, half a cupful of butter, three eggs, two cupsful of sugar, two cupsful of cold water, two pounds of flour; mix baking powder and flour together, add the butter, then mix the eggs, sugar and water together, and add to the flour and batter and fry in hot lard.

BAKED BATTER PUDDING.

Mrs. Thomson.

Allow a pint of cold milk, four tablespoonsful of flour, two eggs, and a little salt. Stir the flour smooth in a part of the milk; then put in the eggs without first beating, and beat them well with the mixed flour, then add the remainder of the milk and the salt, and when well stirred together, pour it into a buttered dish, and bake it half an hour. When it is done, the whole top will have risen up.

So long as there is a little sunken spot in the centre, it is not baked enough. Make a cold or hot sauce as you prefer. This makes an ample pudding for a family of four. A batter pudding will not be light unless it is put in the oven immediately on being made.

CRULLERS.

Miss Robertson.

One pound of butter, one pound of sugar, eight eggs, one nutmeg, one quart of buttermilk, one teaspoonful of soda, one teaspoonful of salt, and as much flour as will make a soft dough. Fry in hot lard.

DOUGH-NUTS.

Miss Stewart.

One egg, one pint of milk, one cupful of sugar, three tablespoonsful of butter, half a nutmeg, three spoonsful of baking powder; mix with flour, enough to roll out.

CRULLERS.

Miss Emmeline Thomson, Ottawa.

One teacupful of cream, one and a quarter of sugar, a saltspoonful of salt, three eggs, a level teaspoonful of soda. Flavour with nutmeg, or cinnamon; mix soft and fry quickly in hot lard, and roll in white sugar while hot.

BATTER PUDDING.

Mrs. Williams, Chaudiere.

Three eggs, the whites and yolks beaten separately, three tablespoonsful of flour, one teaspoonful of butter, half a pint of milk, salt, add the whites last, the flour must be beaten in the yolks of the eggs, and the milk by degrees,

BATTER PUDDING.

Home Messenger.

Six eggs beaten light, six tablespoonsful of flour sifted, one quart of sweet milk. Bake an hour.

FRIED CREAM, CREME FRITE.

Home Messenger.

Every one should try this recipe. It will surprise many to know how soft cream should be enveloped in the crust; it is an exceedingly good dish for a dinner course, or for lunch or tea. When the pudding is hard, it can be rolled in the egg and bread crumbs. The moment the egg touches the hot lard, it hardens and secures the pudding, which softens to a creamy substance very delicious. Ingredients: One pint of milk, five ounces of sugar (little more than a half-cupful), butter the size of a hickory nut, yolks of three eggs, two tablespoonsful of corn-starch, and one tablespoonful of flour (a generous) half-cupful altogether, stick of cinnamon, inch long, half a teaspoonful of vanilla. Put the cinnamon into the milk, and when it is just about to boil, stir in the sugar, the corn-starch, and flour, the two latter rubbed smooth with two or three tablespoonsful of extra cold milk. Stir it over the fire for fully two minutes to cook well the starch and flour; take it from the fire, stir into it the beaten yolks of the eggs, and return it for a few moments to set them; now again taking it from the fire, remove the cinnamon, stir in the butter and vanilla, and pour it on a buttered platter until one-third of an inch high. When cold and stiff, cut the pudding into parallelograms about three inches long and two wide; roll these carefully, first, in sifted cracker-crumbs, then in eggs, (slightly beaten and sweetened), then again in the cracker-crumbs. Dip these into boiling hot lard (a wire basket should be used if convenient), and when of fine colour, take them out and place them in the oven for four or five

minutes to better soften the pudding. Sprinkle over pulverized sugar, and serve immediately.

DOUGHNUTS.

Mrs. McQuarrie

Two cupsful of good sugar, three eggs, one cupful of sweet cream, one teaspoonful of cream of tartar, one teaspoonful of soda, one teaspoonful of salt, and one nutmeg; mix the sugar with the flour, and the cream with the eggs; there should be four cupsful of flour; roll out hard and fry.

FRITTERS.

Common Sense in the Household.

One pint of flour, four eggs, one teaspoonful of salt, one pint of boiling water; stir the flour into the water by degrees, and stir until it has boiled three minutes; let it get almost cold, when beat in the yolks, then the whites of the eggs, which must be previously whipped stiff.

PANCAKES.

Common Sense in the Household.

One pint of flour, six eggs, one saltspoonful of salt and same of soda dissolved in vinegar; milk to make a thin batter. Begin with two cups and add until the batter is of the right consistency; beat the yolks light, add the salt, soda and two cupsful of milk, then the flour and beaten whites of eggs alternately, and thin with more milk.

STALE BREAD FRITTERS.

Miss Beecher.

Cut stale bread in thick slices, and put it to soak for several hours in cold milk, then fry it in sweet lard, and eat it with sugar, or molasses, or a sweet sauce: to make it more delicate, take off the crusts.

MUSH OR HASTY PUDDING.

Miss Beecher.

Wet up the Indian meal in cold water till there are no lumps, stir it gradually into boiling water which has been salted, till so thick that the stick will stand in it, boil slowly, and, so as not to burn, stirring often; two or three hours' boiling is needed. Pour it into a broad deep dish, let it grow cold, cut it into slices half an inch thick, flour them and fry them on a griddle with a little lard, or bake them in a stove oven.

BATTER PUDDING.

Miss Beecher.

One quart of milk, twelve tablespoonsful of flour, nine eggs, a teaspoonful of salt; beat the yolks thoroughly, stir in the flour and add the milk slowly; beat the whites of the eggs to a froth, and add the last things; tie in a floured bag and boil two hours.

CHAPTER XXII.

PUDDING SAUCES.

ALMOND SAUCE.

Warne's Every-day Cookery.

AN ounce and a half of sweet almonds, seven bitter almonds, two teaspoonsful of orange-flower water, yolks of two or three eggs, three tablespoonsful of cream, five lumps of sugar, or to your taste. Blanch and pour the bitter and sweet almonds in a mortar with the orange-flower water until they are a pulp, then put them into a delicately clean saucepan with the cream, the yolks of the eggs, well beaten, and sugar to your taste; whisk it over a moderate fire until it is smooth and frothy, and serve it up with pudding.

SAUCE FOR SPONGE PUDDING.

Home Messenger.

Two cupsful of sugar, one of butter, yolks of two eggs, beaten to a cream; heat over the kettle top, add the beaten whites; flavour to your taste.

PUDDING SAUCE.

Home Messenger.

Three tablespoonsful of white sugar, one even tablespoonful of flour, a piece of butter the size of an egg, stirred to a cream; stir in gradually two tablespoonsful

of mace compound, add a teacupful of boiling water; then set into a kettle of boiling water, stirring it constantly until the flour is cooked.

FAIRY OR NUN'S BUTTER.

Home Messenger.

One tablespoonful of butter, and three of powdered sugar stirred together, till very light; grate a little nutmeg over the top.

MACE COMPOUND.

Home Messenger.

To take the place of sherry wine in puddings and sauces, soak half an ounce of mace eight hours in one teacupful of lemon juice, add half a teacupful of boiling water and scald twenty minutes.

RAISIN SAUCE.

Home Messenger.

Cut half a pound of raisins and stew them in three teacupsful of water into which has been stirred, three tablespoonsful of imperial grits, and one saltspoonful of salt; let stew thirty-five or forty minutes, add half a teacupful or six tablespoonsful of sugar and grate in half a nutmeg.

LEMON SAUCE.

Mrs. White, Bradford, Pa.

One lemon, six pieces of loaf sugar, one teacupful of cold water, pare the rind from the lemon, and cut this in thin strips, put these strips of lemon rind into a small saucepan together with the lumps of sugar, and cover these with the cold water; squeeze into the mixture the juice of the lemon; put the pan over the fire and stir the contents until boiling, let all simmer slowly for twenty

minutes. This sauce should be poured over the pudding with which it is served, so that the lemon rind may garnish the top of the pudding.

PUDDING SAUCE.

Mrs. G. M. Hutchison.

Two eggs well beaten, one cupful of white sugar, when mixed pour over a cupful of boiling milk and stir rapidly; flavour as you please.

SAUCE FOR PUDDING.

Mrs. Hunt, Boston.

One cupful of sugar, one egg, one tablespoonful of boiled milk, half a tablespoonful of lemon juice; beat the eggs and sugar, put the boiled milk into it.

PUDDING SAUCE.

Miss Allie McKay.

Smooth flour in cold water, and add boiling water, sugar and spice, with the same quantity of butter as flour; stir over a slow fire.

LEMON SAUCE.

Miss Robertson, Thorold.

Two cupsful of brown sugar mixed to paste with butter the size of an egg, add two tablespoonsful of cream or milk, stir well, and put in a cup of boiling water; boil fifteen minutes, season with lemon or vinegar.

FLAVOURING FOR SAUCES.

Mrs. Willett, Chambly.

Take pie-plant, peel as if for pie, stew and strain same as for jelly. To one quart of juice add one pound of brown sugar; boil twenty minutes, remove from fire,

bottle and cork tight; quantity to be used according to taste.

PLAIN WHITE SAUCE

Invalid's Cook.

To a teaspoonful of arrowroot mix very gradually half a pint of new milk; add a few grains of salt, and then put it into a small clean saucepan; stir it one way over a good fire till it boils, and for a minute or two afterwards. Then put to it by degrees two ounces of butter, cut in little bits, and keep stirring till this is quite dissolved, when serve immediately. This is a very good plain sauce for pouring over boiled fowl or wherever a white sauce is directed. It may be flavoured with lemon-peel very thinly pared, and a little pounded mace if liked; and it may be made richer by the addition of a little cream. But the secret of making it smooth and white is, never to cease stirring for a moment, because the butter in that case would turn to oil, and float instead of mixing. If arrowroot is not at hand, flour will do instead but the other is nicer.

HARD SAUCE.

Presbyterian.

Beat one cupful of sugar and half a cupful of butter to a light cream; add the whites of two eggs well beaten, and a tablespoonful of orange, lemon, currant, or any other juice with such seasoning as is agreeable; beat all together a few minutes; set on the ice to harden.

ORANGE SYRUP.

This syrup is so easily made and can be used so constantly with advantage that no housekeeper should be without it. Select ripe and thin-skinned fruit, squeeze the juice through a sieve; to every pint add one and a half pounds of powdered sugar, boil it slowly, and skim

as long as any scum rises. You may then take it off, let it grow cold and bottle it off; be sure and secure the corks well. Two tablespoonsful of this syrup, mixed in melted butter, make an admirable sauce for plum or batter-pudding.

SWEET SAUCE.

Allow one ounce of sugar (brown is the best) to each person to be served, half that amount of butter creamed, and the yolk of one egg, flavouring highly with a fresh lemon.

MAPLE SYRUP FOR PUDDING.

Godey's Book.

Boil maple sugar, with very little water, clarify with egg and strain the syrup. Vary by melting a little butter in it after straining. When maple sugar is expensive, use half coffee-sugar. Coffee-sugar syrup, made as above, is the next thing to maple-syrup.

PUDDING SAUCE.

Godey's Book.

One cupful of butter, half a cupful of sugar, yolk of one egg, beat together; stir in half a cupful of boiling water; let it come to a boil, and when ready for use, flavour to taste.

ORANGE SYRUP.

Select ripe and thin-skinned fruit; squeeze the juice through a sieve, and to every pint add one pound and a half of loaf sugar; boil it slowly and skim as long as the scum rises; then take it off, let it grow cold and bottle it. Two tablespoonsful of this syrup, mixed with melted butter, make a nice sauce for plum or batter puddings. Three tablespoonsful of it on a glass of ice-water make a delicious beverage.

PUDDING SAUCE.

Godey's Book.

Whites of three eggs, beaten with one cupful and a half of powdered sugar, and a glass of any well flavoured jelly or preserve.

SAUCE.

Godey's Book.

Beat together one egg, one teaspoonful of corn-starch, one tablespoonful of flour, and two of sugar. Stir it into half a pint of milk and flavour with vanilla after it is removed from the fire.

SAUCE NO. 2.

Godey's Book.

One cupful of brown sugar, two tablespoonsful of cream, one ounce of butter. Stir the butter and sugar thoroughly; then add a little of the cream at a time, to keep from separating; add raspberry vinegar for flavouring.

CHAPTER XXIII.

HOME-MADE EXTRACTS.

EXTRACT OF SPICES.

Cookery for Invalids.

CRUSH a nutmeg, a dozen cloves and one blade of ginger put these into a small bottle and cover with unsweetened gin. Shake occasionally, and at the expiration of a fortnight let the spice settle; drain off the extract and again let it stand until perfectly bright. A few drops of this is useful for flavouring.

VANILLA.

Cookery for Invalids.

Vanilla should be cut into small pieces, and should be covered with brandy—not more than two tablespoonsful should be allowed for a stick of vanilla.

LEMON-PEEL.

Cookery for Invalids.

The most important flavouring is that of lemon-peel which is too often wasted when the juice is used. If a lemon has to be sent to table to eat with fish, rice, &c., it can be previously pared, or the less to interfere with its appearance, grated. If the peel is not required for immediate use, put it into a wide-mouthed bottle containing a little gin. When it has stood a few days a delicious

flavour will be ready; the flavouring can also be used for rice puddings, &c. The grated peel may be mixed with sifted sugar, put into a bottle and corked; it will thus retain the flavour of fresh peel for some time.

ALMOND FLAVOURING

Cookery for Invalids

Blanch bitter almonds, put them into a bottle and cover with gin, shake occasionally during three or four weeks, then drain off the liquid, allow it to stand until fine and it is ready for use.

TO PRESERVE ORANGE PEEL.

Mrs. Evans, Bristol, Que.

Cut the oranges in halves, take out the pulp, put the peel in strong salt and spring water to soak for three days. Repeat this three times, then put them on a sieve to dry; boil it and skin until quite clear; let the peels simmer until quite transparent; dry them before the fire; take loaf sugar with just sufficient water to dissolve it, whilst the sugar is boiling put in the peels, stirring continually until all the sugar is candied round them, then put them to dry either before the fire or in an oven, and when perfectly dry, put them past for use.

NUTMEG EXTRACT.

Little Dinners.

Grate or pound a few nutmegs, put in a bottle, and to each nutmeg allow about two tablespoonsful of gin.

CLOVE EXTRACT.

Little Dinners.

Take an ounce of cloves, pound them, put them into a half-pint bottle, and fill up with gin.

VANILLA.

Little-Dinners.

Cut a stick into very small pieces. Put into a small bottle and add two tablespoonsful of brandy.

ALMOND FLAVOUR.

Little Dinners.

The almonds in this flavour will be useful for ring cakes, mince-meat and other purposes, and will keep a long time in the bottle, as they retain a great deal of the spirit.

EXTRACT OF LEMON-PEEL.

Little Dinners.

Peel very thinly twenty-five lemons, put the peel into two quart bottles, fill them up with brandy or unsweetened gin, shake them occasionally during a month, then drain off the liquor into small bottles. The peel will keep for years, and can be used chopped finely for any purpose where lemon-peel is required.

FLAVOURING FOR CAKES.

Mrs. W. B. McArthur, Carleton Place.

One pint of alcohol, two ounces of vanilla, two ounces of lemon, two ounces of almond.

CAPILLAIRE OR SIMPLE SYRUP.

Little Dinners.

This syrup if properly made will keep a long time. Put a pound of the finest loaf sugar in large lumps, into a pint and a half of boiling water. Stir until dissolved, and then let it boil till it begins to thicken and assume a slight yellow tinge. Skim it carefully all the time, and if due attention is given to this, it will require no other clari-

fication. When finished, put the syrup into a jug, and bottle it when perfectly cold.

ESSENCE OF ORANGE.

Book of the Household.

Rasp the rind of eighteen China oranges, and squeeze in the juice of six of them, mix the whole well and boil it in some syrup twenty minutes, stirring it all the time. When cold put it into bottles for use.

ESSENCE OF LEMON.

Book of the Household.

Rasp the lemons very thin, to a quarter of a pound of raspings allow one pound of sugar, powdered as finely as possible. Mix well till it is all of a colour and well incorporated, press it down into small jars, tie white paper over it, and then leather or bladder. In one month it will be ready for use.

CHAPTER XXIV.

MERINGUES.

Miss Ettie Durie, Ottawa.

THE whites of three eggs, one cupful of white sugar. Beat the eggs to a stiff froth; add the sugar, and beat together until the mixture is so stiff that it will not run. Drop on greased paper, and cook for half an hour in a slow oven.

TO MAKE A FRENCH MERINGUE.

Home Messenger.

To each white of an egg, beaten as stiff as possible, take two heaping tablespoonfuls of pulverised sugar, sift it slightly and slowly into the whites, stirring till smooth; spread over your pie, pudding, or fruit, sift a very trifle of sugar over the top, and bake quickly. If the oven browns too fast, shade the meringue with a paper that does not touch it.

ITALIAN MERINGUES.

Home Messenger.

Boil four ounces of sugar slowly and steadily, with two tablespoonsful of water till it begins to crystalize, which can be told by its forming long threads, as you give the skimmer a sudden jerk; then pour this into the whites of two eggs, beaten to a very stiff froth, and stir for five or ten minutes off the fire; sprinkle the top with split and blanched almonds, and bake as you do French meringues.

APPLE MERINGUE.

Miss R. McNachtan, Coboury.

Sweeten and spice some nice apple sauce, beat in two or three eggs, pour into a pudding-dish, and bake quickly. When well crusted over, cover with a meringue, made by whipping stiff the whites of three eggs with a little sugar. Shut the oven door to tinge slightly,

AN APPLE MERINGUE.

Mrs. Thomas McKay.

This is a delicious, quite showy dish, easy to make, and good when it is done. It needs good apples, that is, those with a sprightly flavour; pare, quarter, and remove the cores; stew in an enamelled saucepan, with sugar to taste, and a little cinnamon, as soon as the apples are done through, having kept the quarters as whole as possible, turn them into a pudding-dish; be careful not to break them up. While the apples are cooking, get the meringue ready. For a moderate sized dish, use the whites of four eggs, beaten to a firm froth, four ounces of sugar, and flavour with lemon; spread this over the apples in the dish, set the dish in the oven, and bake until the surface is well and evenly browned. Serve hot for dessert, but some prefer to let it get cold, and eat it with cream.

MERINGUES.

Book of the Household.

Whisk the whites of nine eggs to a solid froth, then add the rind of six lemons grated extremely fine, and a spoonful of sifted sugar. After which lay a sheet of paper on a tin and with a spoon drop the mixture in little lumps separately upon it, sift sugar over and put them to bake in a moderately heated oven, taking care they are done of a nice colour; then put raspberry, apricot, or any other

kind of jam between two of these bottoms, lay them together, and set them in a warm place, or before the fire to dry.

APPLE MERINGUE PIES.

Common Sense in the Household.

Stew and sweeten ripe, juicy apples, when you have pared and sliced them. Mash smooth and season with nutmeg. If you like the flavour stew some lemon-peel with the apple and remove when cold. Fill your crust and bake until just done. Spread over the apple a thick meringue made by whipping to a stiff froth from the eggs for each pie, sweetening with a tablespconful of powdered sugar for each egg. Flavour this with rose water or vanilla. Beat until it will stand alone, and cover the pie three-quarters of an inch thick. Set it back in the oven until the meringue is well set. Should it colour too darkly, sift powdered sugar over when cold. Eat cold. They are very fine. Peach pies are even more delicious.

ITALIAN MACAROONS.

Godey's Book.

Take one pound of almonds blanched, pound them very fine with the whites of four eggs, add two pounds and a half of sifted loaf-sugar, and rub them well together with the pestle. Put in by degrees about ten or eleven more whites, working them as well as you put them in; but the best criterion to go by in trying their brightness is to bake one or two, and if you find them heavy, use one or two more whites. Put the mixture into a biscuit-funnel, and lay them out on wafer-paper in pieces about the size of a small walnut, having ready about two ounces of blanched and dry almonds cut into slips, put three or four pieces on each, and bake them on wires, or a baking-plate in a slow oven. Almonds should be blanched and dried gradually two or three days before they are used, by

which means they will work much better, and where large quantities are used, it is advised to grind them in a mill provided for that purpose.

MERINGUE OF APPLES.

Cassell's Dictionary of Cookery.

Take twelve apples (Russet or Ribstone pippins are the best, as they are less watery than others), cut them in quarters, take out the cores and slice; place them in a stewpan, and stir over a brisk fire for a quarter of an hour, with six ounces of butter and a quarter of a pound of pounded sugar; when cool add two tablespoonsful of jam, according to taste. Place the whole in the form of a pyramid in the centre of a dish and cover thickly with the whites of three eggs whipped to a firm cream with a quarter of a pound of pounded sugar. Lay this mixture on, sprinkle more sugar over and bake. When done the meringue should have acquired a pale yellow colour. Time about ten minutes to bake.

CREAM MERINGUE.

Common Sense in the Household.

Four eggs (the whites only) whipped stiff, with one pound of pounded sugar, lemon or vanilla flavouring. When very stiff heap in the shape of half an egg upon stiff letter-paper, lining the bottom of your baking-pan, have them half-an-inch apart. Do not shut the oven door closely, but leave a space through which you can watch them. When they are a light yellow brown, take them out and cool quickly. Slip a thin bladed knife under each; scoop out the soft inside and fill with cream whipped as for charlotte russe. They are very fine. The oven should be very hot.

CHAPTER XXV.

CUSTARDS, CREAMS, &c.

FLOATING ISLANDS.

Mrs. Baldwin.

SET three pints of new milk over a kettle of boiling water, beat the whites of six eggs to a stiff froth and when the milk boils put it in, in spoonsful, when scalded through turn over, and when sufficiently cooked take them out carefully and put on a plate. Beat the yolks with sugar enough to make a rich custard, pour into the boiling milk and season with lemon. When cold, place the whites on top of the custard.

APPLE SNOW.

Mrs. Breckon, Ottawa.

Put twelve good tart apples in cold water. Set them over a slow fire. When soft, drain off the water, strip off the skins, core them, lay them in a deep dish. Beat the whites of twelve eggs to a stiff froth, then add the beaten whites and beat the whole to a stiff snow, then turn into a dessert-dish. Ornament with myrtle or box.

BOILED CUSTARD.

Miss J. W. Carmichael, Bryson.

Two tablespoonsful of corn-starch to one quart of milk. Mix the corn-starch with a small quantity of milk and

flavour with lemon, Beat two eggs, heat the quart of milk to nearly boiling point, then add the mixed corn-starch, the eggs, and four tablespoonsful of sugar. Stir it till it thickens. Pour into custard cups.

BAKED CUSTARD.

Anonymous.

Boil one pint of cream, one half-pint of milk, cinnamon and lemon-peel a little of each; when cold mix the yolks of three eggs, sweeten to make your pie-plate nearly full after lining with good paste. Bake fifteen minutes.

CHICKEN CUSTARDS FOR SIX.

Miss Hopkirk, Ottawa.

Take the yolks of four eggs, beat them up, to which add five small custardcupsful of good plain chicken broth, mix the whole together, pass it through a sieve and fill your cups with it. You then proceed to steam them in the same manner you would a cabinet pudding, observing that the heat must not be too great as otherwise the contents would become hard and curdle.

N.B.—This receipt may be followed for making any sort of savoury custard, with the only difference of substituting veal, beef, or any kind of broth you may have, for the chicken broth.

CHOCOLATE CREAM CUSTARD.

Mrs. (Rev.) A. Kemp, D.D., Ottawa.

Set on to boil a quart of new milk, mix with half a cupful of cold milk, two ounces of grated sweet chocolate, pour some of the boiling milk to it, and then pour back into the pan of boiling milk, stirring it all the time, when heated through and just coming to boiling point, add the yolks of six eggs which have been beaten with a cup-

ful of powdered sugar, when these are blended add three whites beaten with a little extract of vanilla, reserving the other three whites for frosting. This is enough for ten cups.

POTATO CUSTARD.

Miss Lesslie, Kingston.

To four medium-sized potatoes, boiled and mashed, add two large tablespoonsful of sugar, two eggs, one cupful of milk, and one ounce of butter. Beat well and bake in a pudding-dish. Serve with sauce.

APPLE SNOW.

Miss H. H. Lesslie, Kingston.

Pare and core twelve apples, steam until tender; when cool pour over them the whites of three eggs beaten to a stiff froth. Serve with sugar and cream flavoured.

BOILED CUSTARD.

Miss Allie McKay.

Three eggs, three teaspoonsful of powdered sugar, one quart of milk, boiled, one tablespoonful of corn-starch in milk; add eggs, sugar, and essence. Pour over this the boiling milk; stir gently over a slow fire till the custard thickens, but do not boil.

ALMOND CUSTARD.

Mrs. W. R. McArthur, Carleton Place.

Two cupsful of fresh milk with a pinch of soda stirred in, half a pound of almonds, blanched, dried and pounded, three beaten eggs, one-half cupful of powdered sugar, rose water, one cocoa-nut thrown into cold water and grated. Scald the milk, stir in the almond paste which should be mixed in rosewater to prevent oiling. Boil one minute

and pour upon the beaten eggs and sugar. Return to the fire, stir till the mixture begins to thicken. Take off and pour into a bowl. When cold turn into a glass dish and heap up with grated cocoa-nut. Strew powdered sugar over all.

RICE CUSTARDS.

Mrs. Thos. McKay.

Sweeten a pint of milk with loaf sugar, boil it with a stick of cinnamon, stir in sifted ground rice till quite thick. Take it off the fire ; add the whites of three eggs, well beaten ; stir it again over the fire for two or three minutes, then put it into cups that have lain in cold water do not wipe them. When cold turn them out and put them into the dish in which they are to be served, pour round them a custard made of the yolks of the eggs and little more than half a pint of milk. Put on the top a little red currant jelly or raspberry jam.

FRENCH FLUMMERY.

Mrs. Thos. McKay.

Boil slowly two ounces of Isinglass shavings in a quart of cream fifteen minutes ; stir all the time, and sweeten it with loaf sugar, not pounded, lest any dust should be in it ; add a spoonful of rose water and some orange-flower water. Strain it into a shape and serve with baked pears around it.

SNOW CUSTARD.

Mrs. Parr, Ottawa.

Half a package of Cox's gelatine, three eggs, and one pint of milk, two cupfuls of sugar, juice of one lemon. Soak the gelatine one hour in a teacupful of cold water. To this, at the end of this time, add one pint of boiling water. Stir until the gelatine is thoroughly dissolved ; add two-thirds of the sugar and lemon juice. Beat the

whites of the eggs to a stiff froth, and when the gelatine is quite cold whip it into the whites, a spoonful at a time, for at least an hour. When all is stiff, pour into a mould previously wet with cold water, and set in a cold place. In four or five hours turn into a glass dish. Make a custard of the milk, eggs, and remainder of the sugar ; flavour with vanilla, and when the meringue is turned out of the mould, pour this around the base.

BAKED CUSTARD.

Mrs. Thos. McKay.

Boil and sweeten, with fine sugar, a pint of milk and another of cream with a stick of cinnamon and a bit of lemon-peel ; fill the cups and bake for ten minutes.

CHOCOLATE CUSTARD.

Mrs. Bodger, Montreal.

One ounce of chocolate, one pint of milk, two tablespoonfuls of sugar, three eggs. Mix all together. The milk, yolks of eggs, white of one egg and chocolate dissolved in warm water, and boil. When cool, pour over top sweetened whites of two eggs.

FLOATING APPLE ISLAND.

Mrs. Walford, Renfrew.

Boil six or eight large apples, when they are cold peel and core them, rub the pulp thoroughly through a sieve with the back of a wooden spoon, then beat up light with sugar to your taste. Beat the whites of four eggs in orange water in another bowl till it is a light froth, then mix it with your apples, a little at a time, till all is beaten together and it is exceedingly light. Make a rich boiled custard, put it in a glass dish, and lay the apples all over it, and garnish with currant jelly.

APPLE SNOW.

Mrs. Bodger, Montreal.

Peel, core, and quarter twelve apples, stew gently with a cup of cold water; when reduced nearly to pulp, turn into a dish; make a soft custard of one quart of milk, four eggs, sugar and flavour to taste. When cold lay over the apples, and beat whites of four eggs with a quarter of a pound of powdered sugar, and heap lightly on top.

APPLE SNOW.

Miss Lizzie Stark, Carleton Place.

Stew some fine flavoured sour apples tender, sweeten to taste; strain them through a sieve, and break into one pint of strained apples the white of an egg; whisk the apple and egg very briskly till very stiff, and it will be white as snow. Eat with boiled custard.

TOMATO CUSTARD.

Family Friend.

This is said to be a beneficial diet for consumptives. It is made by straining finely stewed tomatoes through a coarse sieve and adding two pints of milk and one pint of tomatoes to four eggs and one teaspoonful of sugar; bake in small cups quickly.

BAKED CUSTARD.

Mrs. White, Bradford, Pa.

Beat the yolks of four fresh eggs for at least half an hour, add five ounces of pulverized sugar, then stir into the sugar and eggs one quart of rich new milk, cold, add one teaspoonful of distilled rose-water, or any flavouring extract you fancy; fill your custard cups and set them in a stovepan which is half filled with water (warm, not

hot), put this pan in a moderate oven, in about twenty minutes it will get firm. Judgment and great care are needed to attain skill in making custard; if left in the oven too long, or if the fire is too hot, the milk will certainly whey.

CHICKEN BLANC-MANGE.

Mrs. (Rev.) A. Scott, Owen Sound.

Cut up one chicken, boil it slowly, adding salt and pepper to taste; when done skim out the chicken, remove the bones and pick the meat quite fine; while doing this, let one pint of isinglass, broken up, be boiling in the liquor, then add the picked chicken, and let all boil together for a few moments; then pour in a mould. When cold, it is an excellent dish for a cold supper, or to slice for sandwiches.

RUSSIAN CREAM.

Mrs. Alloway, Winnipeg.

Half a box of gelatine, one quart of milk, three eggs, one small cupful of sugar; put the gelatine in the milk on the fire, and stir well as it warms; beat the yolks light with the sugar, and add to the scalding milk, then heat to boiling point again, stirring all the while, then take off the stove, and immediately stir in the whites of the three eggs beaten to a stiff froth; flavour with vanilla, and pour into a mould wet with cold water.

CHOCOLATE CREAM.

Mrs. Alloway, Winnipeg.

Half a box of gelatine, one quart of milk (flouring measure), three eggs and a cupful of sugar; put the gelatine in the milk on the fire, and stir well as it warms; beat the yolks lightly with the sugar and half a cake of chocolate scraped very fine, and add to the scalding milk; then heat to boiling point again, stirring all the while;

then take off the stove, flavour with a little vanilla, and pour into a mould; wet with water.

LEMON CREAM.

Miss Lily Bain, Perth.

The strained juice of two and grated rind of one lemon, the whites of four eggs and yolk of one, a cupful of powdered sugar and a cupful of water; beat the eggs very slightly, stir in the sugar, lemon and water, then set the mixture on a moderate fire and stir till it thickens; put into glasses before it gets cold.

CHOCOLATE BLANC-MANGE.

Mrs. Bangs.

Dissolve one ounce of gelatine in as small a quantity of warm water as will cover it; when melted put on the fire to dissolve; four ounces of chocolate; do not let it scorch, and when liquid add one quart of new milk and three-quarters of a pound of sugar; boil all five minutes stirring constantly. Take off the fire, flavour with vanilla, and pour into moulds.

TAPIOCA CREAM.

Mrs. Brough, Ottawa.

Three tablespoonsful of tapioca, cover it with water soak four hours, pour off the water, put one quart of milk over the fire, when it boils stir in the yolks of three eggs, and a little salt; stir it till it begins to thicken; make frosting of the whites of three eggs, spread over the top and flavour with vanilla.

SPANISH CREAM.

Mrs. Cunningham, Ottawa.

Ingredients: One quart of milk, four eggs, two tablespoonsful of gelatine, four of white sugar, a few drops of

vanilla. Put the gelatine into half the milk, and boil until dissolved. Then add second half of the milk, and yolks of eggs well beaten with the sugar, then mix in the whites of the eggs, and keep stirring until the eggs are cooked, then pour into a mould, and allow it to get quite cold before it is used.

CHARLOTTE RUSSE.

Mrs. Crochet, Montreal.

Dissolve four sheets of isinglass in one teacupful of milk, one teacupful of sugar, flavour with vanilla, to suit the taste. Take one quart of whipped cream, beaten until it is stiff, and pour into the isinglass after it is cool.

SPANISH CREAM.

Miss Ettie Durie, Ottawa.

One pint of milk, half a box of gelatine, three eggs, five tablespoonfuls of sugar. Soak the gelatine in the milk until quite soft, add the sugar, and when it comes to the boiling point, add the beaten yolks of the eggs. Stir until it begins to thicken, then take it off the fire, and stir in the whites of the eggs beaten to a froth. Flavour with vanilla and pour into moulds. To be served with sauce.

CHARLOTTE RUSSE.

Mrs. Donaldson.

Make into a custard, three eggs, half a pound of sugar, one pint milk, leaving out the white of one egg to glue the cakes with. Dissolve half box of gelatine in half a pint of cold water, and let it simmer on the fire; strain this into the custard, and stir until it is cold. Whip to a froth one quart of rich cream flavoured according to taste. Flavour the custard with vanilla, and mix the cream in lightly, when the custard is cold and stiff enough to re-

ceive it, then flour into a mould or glass dish lined with thin slices of sponge cake or ladiesfingers three dozen. Lady fingers answer for a large mould.

HAMBURG CREAM.

Mrs. Dewar.

Yolks of five eggs, juice of one lemon, one cupful of white sugar, beat these well together, set in a dish of hot water and cook until it is thick ; beat the whites to a stiff froth, pour the yolks into the whites, and stir well.

CALEDONIA CREAM.

Mrs. Evans, Bristol.

The whites of two eggs, two tablespoonfuls of sugar, two of raspberry preserves. Beat all well together three-quarters of an hour.

SPANISH CREAM.

Miss Kate Farrell, Kingston.

One half box of gelatine, one quart of milk, the yolks of three eggs, and one small cupful of white sugar. Soak the gelatine in the milk one hour, then put on the fire, and stir well as it warms. Beat the yolks and sugar well together, add to the scalding milk, and allow to come to the boiling point. Flavour and strain through a thin muslin bag, when almost cold put into a mould, wet with cold water.

ITALIAN CREAM.

Mrs. Hutchison, Ottawa.

A pint of thick sweet cream and half a pint of milk, two glassesful of sweet cider, a dessertspoonful of rosewater, and five ounces of sugar. One and a half ounces of gelatine, dissolved first by putting it in cold then in boiling water, to be poured into the cream, but not until it has

been strained. Mix cream and milk first, then sugar and cider, and the gelatine last. The ingredients must be very thoroughly beaten before this last is put in. Fill your jelly-moulds, and when firm turn out.

CHARLOTTE RUSSE.

Miss Hopkirk.

Heat three pints of milk to near a boiling point, stir into it the yolks of eight eggs and a large tablespoonful of corn-starch. Let it thicken a little, sweeten and flavour to taste. Lay slices of sponge-cake in the dish, then pour over the pudding, add to the top the whites of the eggs, set it in the oven, and let it warm slightly.

SNOW CREAM—A SUPPER DISH.

Mrs. J. F. Lesslie, Kingston.

The whites of four eggs, half ounce of gelatine. Steep the gelatine in a little cold water, then dissolve the sugar and gelatine in boiling water, making about a pint in all. Flavour with lemon or any other essence to taste. Whip the whites of the eggs to a stiff froth, mix them with the other ingredients, beat together, standing the basin in cold water, or on the sill of an open window, till the mixture is thick enough to stand on the fork. Take the whites of the eggs, wet the mould, and pour in. A custard served round the dish when the cream is turned out is considered an improvement.

CHARLOTTE RUSSE.

Mrs. J. Leslie, Ottawa.

Ingredients—About eighteen savoury biscuits, three-quarters of a pint of cream, flavouring of vanilla, one tablespoonful of pounded sugar, half a tablespoonful of isinglass. Brush the edges of the ladies' fingers firm to rest upon. Great care is required in the turning out of

this dish, that the cream does not burst the case, and the edges of the fingers must have the smallest quantity of egg brushed over them, or they would stick to the mould, and so prevent the charlotte russe coming away freely.

SPONGE CREAM.

Mrs. (Rev.) J. McEwen, Ingersoll.

Half a box of gelatine, one quart of milk, four eggs, three tablespoonsful of sugar, beaten with the yolks of the eggs, Dissolve the gelatine with the milk, when dissolved scald the milk and add the yolks. Stir till done, then add the whites of the eggs, and pour into moulds.

CHARLOTTE RUSSE.

Miss. Allie McKay.

One pint of cream, whipped, half an ounce of gelatine, dissolved in one gill of hot milk, whites of two eggs, beaten to a froth, one small teacupful of powdered sugar, one teaspoonful of vanilla, mix sugar, cream, and eggs, and essence, in the gelatine. When cold, line a mould with ladies' fingers, and pour in the cream. Set on ice.

PEACH MERINGUE.

Mrs. Masson, Detroit.

Cut up peaches, and put in the bottom of a dish; sprinkle them with sugar. Make an icing of the whites of three eggs and three-fourths of a cupful of sugar, spread over the peaches, and bake a few minutes.

BLANCMANGE.

Mrs. Masson, Detroit.

Take four ounces of sweet almonds, blanched, half an ounce of bitter almonds, pound them in a wedgwood mortar, moistening them gradually with orange-flower water,

mix this with one quart of fresh cream. Have the largest half of a box of Cox's gelatine soaking in half a cupful of cold water one hour. Set your cream and almonds on the fire, stiring constantly; when it comes to a scald, pour in the gelatine, and stir till it dissolves. Put in moulds.

APPLE CREAM.

Mrs. Thomas McKay.

Put into a pan twelve tablespoonsful of the pulps of baked apples (the whiter the better), the same proportion of cream, beat well together with a pint and a quarter of lemon jelly, made with one ounce and a quarter of Cox's gelatine; lemon juice, peel and sugar to taste. Clear the jelly with the white of an egg.

BLANCMANGE.

Mrs. Thos. McKay.

Break half an ounce of isinglass in small pieces, and wash well, pour on a pint of boiling water, next morning add a quart of milk, and boil until the isinglass is dissolved, and strain it. Put in two ounces of blanched almonds, pounded, sweeten with loaf sugar, and turn it into the mould. Stick thin slips of almonds all over the blancmange, and dress around with whip-cream.

LEMON CREAM.

Mrs. Thomas McKay.

Take a pint of thick cream and put to it the yolks of two eggs, well-beaten, a quarter of a pound of loaf sugar, finely powdered, and the rind of a lemon cut thin; boil it up and stir it until it is nearly cold, put the juice of a lemon into a dish and pour the cream upon it, stirring till quite cold.

CHOCOLATE MOSS.

Mrs. Thomas McKay.

Beat the whites of eggs with powdered sugar flavoured with rose or vanilla, to a stiff foam; make water chocolate very thick, and when cold beat it up with the eggs and sugar; use one stick of chocolate and the white of an egg to each person. Excellent.

CURDS OF CREAM.

Mrs. Thomas McKay.

With about half a tablespoonful of rennet, turn two quarts of milk just from the cow, drain off the whey and fill a mould with the curd; when it has stood an hour or two turn it out, strew coloured comfits over it; sweeten some cream, mix grated nutmeg with it and pour it round the curd.

CHARLOTTE RUSSE.

Miss McRae, Renfrew.

Dissolve four sheets of gelatine (or a third of a box of Cox's) in a cup of sweet milk, heat the milk first but don't boil it; when perfectly dissolved strain through muslin, add one cupful of good sweet cream, beat the whites of four eggs with four tablespoonsful of milk to a stiff froth, all together, flavour to taste, line a mould with sponge cake; pour in and set away to cool; when ready for the table beat three whites of three eggs and three tablespoonsful of sugar. Ice over and you have a delicious dessert.

AMERICAN CREAM.

Mrs. Mutchmore, Ottawa, Kansas,

Put half a box, (twenty-five cent box) of gelatine in one quart of milk, let it soak half an hour, then let it come to a boil, set off the stove, so that it will not be boiling

when the eggs are added; put in the yolks of four eggs well beaten, with three tablespoonsful of sugar: replace on the stove to heat, but not to boil, then add three whites of four eggs, beaten with three tablespoonsful of sugar; flavour and pour in moulds.

WHIPPED CREAM.

Miss M., Kingston.

One quart of cream put into a bowl with some powdered sugar and a very small drop of naroli; have another utensil with a sieve over it, whip the cream with a whisk, and as it rises in a froth take it off with a skimmer, and put it on the sieve to continue till finished, always returning to the bowl that which drains from the sieve; when done, put it into your dish, ornament with zest of lemon, It is likewise served in glasses. Wafer also a garnish.

TAPIOCA BLANCMANGE.

Miss M., Kingston.

Half a pound of tapioca, soaked in a pint of new milk one hour, then boiled till tender, sweeten to taste with loaf sugar, flavour with lemon, almond or vanilla; pour into a mould, turn out, serve with custard or cream and preserves, if wished.

ICELAND MOSS.

Miss M., Kingston.

Dried moss half an ounce, boiling water a pint; digest or infuse in boiling water two hours in a close vessel, boil a quarter of an hour and strain while hot; it is clear and bitter and will jelly even when made with eight waters; some take it combined with chocolate or coffee, it is pleasanter. It is most valuable in dysentery, consumption, spitting of blood, hooping cough, measles, &c.

CARRAGEEN MOSS BLANCMANGE.

Miss M., Kingston.

Steep it a minute or two in cold water, it will soften and spread out, wash it well and put into cold milk, let it boil a minute or two, then strain, sweeten and flavour. A small handful is enough for a pint of milk.

CHARLOTTE RUSSE.

Mrs. Hiram Robinson.

One quart of rich cream, four eggs, half a package of Cox's gelatine, a quarter of a pound of powdered sugar. Beat yolks and sugar together. Add whites beaten stiff. Whip the cream light and smooth, flavour with vanilla. Stir all together and strain in the gelatine thoroughly. Serve in a glass dish. Ornament with ladies' fingers or macaroons, or pour into a dish lined with sponge cake.

ITALIAN CREAM.

Mrs. Hiram Robinson.

Put the juice of one lemon and the rind of two to one quart of thick cream, with half a pound of sugar, and let it stand for half an hour, then whisk it till it becomes very thick, add one ounce of isinglass dissolved in half a pint of water till perfectly smooth and free from lumps. Strain the whole mixture through a fine sieve and beat for several minutes, put into a mould or moulds, and when cold and perfectly set, turn out upon a dessert-dish.

RICE BLANCMANGE.

Mrs. Rose, O.L.C.

Rub smooth about two ounces of ground rice, in a little milk, then take a quart of milk and boil it with the peel of half a lemon, and a few almonds, sweeten it with loaf

sugar, and stir the rice into it over the fire until it is thick and then put it into a mould. When turned out cover it with custard. Wet the mould before you put in the rice.

VELVET CREAM.

Mrs. Urquhart, Peterborough.

Half a cup of gelatine in a cup of cold water. Scald one quart of milk. Beat up the whites of five eggs with ten tablespoonsful of white sugar, add all the milk and boil together, beat the whites to a stiff froth, take from the fire, and stir in the whites when cool. Add vanilla to flavour. Pour into the mould and let it cool.

BURNT CREAM.

Mrs. Urquhart, Peterborough.

From one quart of milk take enough to blanch thoroughly three-fourths of a cupful of wheat flour, or rather less of corn-starch. Scald the remainder of the milk and pour on the paste—stirring well. When smooth pour back into the saucepan, and let it boil till it thickens. Meanwhile in another pan, let one cup of brown sugar melt and burn accordingly. Into this pour the boiling milk, and flour and boil all together. Mould and serve with whipped cream round the dish.

SNOW.

Miss Maggie White, Hamilton.

Soak half a sixpenny package of gelatine in cold water, just enough to cover it, then add nearly a breakfast cupful of boiling water, stirring well, that it may be thoroughly dissolved. To this when slighly cooled add the whites of two eggs, half a pound of white sugar, and juice of one lemon, whisk well for half an hour. Pour it into a mould which has been previously rinsed with cold water.

APPLE TRIFLE.

Young Ladies' Journal.

Ten good-sized apples, the rind of half a lemon, six ounces of pounded sugar, half a pint of milk, half a pint of cream, two eggs, whipped cream. Peel, core, and cut the apples into thin slices, and put them into a saucepan, with two tablespoonsful of water, the sugar and minced lemon rind. Boil all together until quite tender, and pulp the apples through a sieve; if they should not be quite sweet enough, add a little more sugar, and put them at the bottom of the dish to form a thick layer. Stir together the milk, cream, and eggs, with a little sugar over the fire, and let the mixture thicken, but do not allow it to reach the boiling point. When thick, take it off the fire, let it cool a little, then pour it over the apples. Whip some cream with sugar, lemon peel, &c., the same as for other trifles, heap it high over the custard, and the dish is ready for table. It may be garnished as fancy dictates, with strips of bright apple jelly, slices of citron, &c.

SAGO CREAM.

Anonymous.

A tablespoonful of good pearl sago, boil in pure water till reduced to a jelly; add one cupful of sweet cream and boil again, beat up one fresh egg very light, and pour the sago on while hot, sweeten and spice with nutmeg or flavour with lemon or vanilla to taste.

CHAPTER XXVI.

ICE-CREAM, WATER ICES AND FROSTING PHILADELPHIA ICE-CREAM.

Mrs. H. F. Bronson.

TWO quarts of milk (cream when you have it), three tablespoonsful of arrowroot. The whites of eight eggs, well beaten; one pound of powdered white sugar. Boil the milk, thicken it with the arrowroot, add the sugar, and pour the whole upon the eggs. Flavour to taste with lemon or vanilla.

ANOTHER ICE CREAM.

Mrs. H. F. Bronson.

Three quarts of cream or milk, two and a-half pounds of sugar, twelve eggs, well beaten; mix all together in a tinpail, add one vanilla bean (split). Put the pail into a kettle of boiling water, and stir all the time, until the custard is quite thick. After it is cool, add two quarts of rich cream, and freeze it.

CURRANT RASPBERRY OR STRAWBERRY WHISK.

Mrs. H. F. Bronson.

Put two gills of the juice of the fruit to ten ounces of crushed sugar; add the juice of a lemon and a pint and a half of cream. Whisk till thick, and serve in jelly glasses.

STRAWBERRY ICE CREAM.

Mrs. H. F. Bronson.

Rub a pint of strawberries through a sieve, add a pint of cream and four ounces of powdered sugar, and freeze it.

ICE CREAM (DELICIOUS).

Mrs. Cruchet, Montreal.

One quart of sweet cream, one quart of milk, beat thoroughly together with a pound of sugar; add for vanilla cream, the whites of four eggs thoroughly beaten together. Flavour with vanilla, lemon or orange, as preferred. Place it in the freezer and keep constantly in motion while freezing.

ICE CREAM.

Mrs. McTavish, Osgoode.

Two and a-half quarts of milk, about one pound of sugar, four eggs, one-half of a small box of gelatine put in some of the milk; place on the back part of the stove until dissolved, then add balance of milk; flavour and freeze.

LEMON ICE CREAM.

Mrs. Thos. McKay.

Take the juice of four lemons, and the peel of one grated, add two gills of syrup and one pint of cream; mix it altogether, press it through a sieve and freeze it.

PINE-APPLE CREAM.

Mrs. Thos. McKay.

Have some pine-apple prepared in syrup and cut into small dice, putting it into your cream with a little of the syrup. The other process as usual.

ICE CREAM.

Mrs. Williams, Chaudiere.

One quart of cream, one coffeecupful of sugar, flavouring directly before freezing, add the beaten whites of four, five or six eggs; if there is a dasher in the freezer the cream will be sufficiently frothed, otherwise it must be whipped before freezing. Work the dasher until it is very thick and stiff. It is important to use the ice and salt directly they are mixed.

WATER ICES.

If made from jams, you must rub them through a sieve adding thick boiled syrups and lemon juice and some jelly and colouring; if for pink, add the white of an egg whipt up before you add it to the best half of a pint of spring water. If of jam, you must have a pint of mixture in all to make a quart mould. If from fruits with syrup, you will not require water.

ORANGE ICE WATER.

The juice of six oranges and grated peel of three, the juice of two lemons; squeeze out every drop of juice, and let the grated peel steep in the juice, strain well through a fine cotton cloth; mix in one pint of sugar, then one pint of water; freeze as you would ice cream.

LEMON ICE WATER.

Make a syrup of three-quarters of a pound of sugar and three-quarters of a pint of water; it should be well boiled in a bain-marie, or if not handy, a jug placed in a sauce-pan of hot water will do equally well; take three-quarters of a pint of lemon juice, rub the peel of four lemons on to lumps of sugar and add to the juice, pour in the syrup, let it stand two hours, then strain and freeze; when the ice begins to set in the tin, stir in the white of an

egg previously beaten up with a little fine sugar. This recipe makes a pint and a half.

FRUIT ICES.

Domestic Cookery.

These may be made either with water or cream; if water, two pounds of fruit, a pint of spring water, a pint of clarified sugar and the juice of two lemons.

CURRANT ICE WATER.

Miss Beecher.

Press the juice from ripe currants, strain it and put a pound of sugar to each pint of juice. Put it into bottles, cork and seal it, and keep it in a cool, dry place. When wanted, mix with ice-water for a drink or put water with it; make it very sweet and freeze it. Freezing always takes away much of the sweetness. The juices of other acid fruits can be used in the same way.

FROSTING.

Home Messenger.

To one cupful of sugar, take the white of one egg, just cover the sugar with water and let it boil without stirring until it ropes; have the egg beaten and when the sugar has boiled sufficiently stir into the egg, and continue stirring till cool. If boiled too much and the frosting is inclined to dry before cooling, it can be remedied by adding a drop or two of hot water.

CHOCOLATE ICING.

Mr. J. F. Leslie, Kingston.

One quarter of a pound of white sugar and the whites of two eggs. Pour enough water on the sugar to dissolve it, then boil until it hangs from the spoon in strings.

Pour it boiling hot on the beaten whites of the eggs and stir till nearly cold. Grate the chocolate and have a sufficient quantity to give it a dark brown colour.

ICING FOR FRUIT PIES AND TARTS.

Mrs. Thos. McKay.

The common mode is to take the white of an egg whisked to a froth, mixed thickly with pounded sugar and laid on with a quill feather. For larger tarts it should however be laid on more thickly, and comfits or lemon-peel may be stuck into it.

ALMOND ICING FOR CAKES.

Mrs. Thos. McKay.

To every pound of finely pounded loaf sugar allow one pound of sweet almonds, the whites of four eggs, a little rose-water. Blanch the almonds and pound them (a few at a time) in a mortar to a paste, adding a little rose-water to hasten the operation. Whisk the whites of the eggs to a strong froth, mix them with the pounded almonds, stir in the sugar and beat all together. When your cake is sufficiently baked lay on the almond icing, and put it in the oven to dry. Before laying this mixture on the cake, great care must be taken that it is nice and smooth, which is easily accomplished by well beating the mixture.

TO MAKE ICING FOR CAKES.

Mrs. Thos. McKay.

Take of the best white sugar one pound and pour over it just enough cold water to disolve the lumps; then take the whites of three eggs and beat them a little but not to a stiff froth, add these to the sugar and water; put it in a deep bowl, place the bowl in a vessel of boiling water and beat the mixture. It will first become clear and thin

and afterwards begin to thicken. When it becomes quite thick remove it from the fire, and continue the beating until it becomes cold and thick enough, then spread it on with a knife. It is perfectly white, glistens beautifully, and is so hard and smooth when dry that you might write with a pencil on it.

FROSTING WITHOUT EGGS.

Miss Maggie Bunton, Bradford, Pa.

Take a teaspoonful of gelatine in one-third of a teaspoonful of boiling water, stir enough of pulverized sugar (after the gelatine is well dissolved) to make a thick frosting, flavour with lemon, it will require but little beating. Spread on when the cake is cold.

CHAPTER XXVII.

CAKE, COOKIES AND GINGER-BREAD.

FRUIT CAKE.

Miss Berry, Toronto.

ONE pound of butter beat to a cream, one pound of sugar well mixed into it, nine eggs beat in two at a time, one pound of layer raisins stoned, one pound of seedless raisins cleaned, one pound and a half of currants, one pound of sifted flour, half a pound of mixed peel, lemon, citron, orange, half a pound of almonds cut in pieces, one teaspoonful of ground cloves, one of black pepper, one grated nutmeg, three teapoonsful of allspice, three of cinnamon, a little ginger, less than a teaspoonful, a little powdered mace, one teaspoonful of essence of lemon, one of orange-flower water, a glass of molasses and a pinch or two of sal-volatile.

SPONGE CAKE.

Miss Maud Berry.

Four eggs, one cupful of flour, one cupful of sugar, half a teaspoonful of cream of tartar, quarter of soda. Flavour with lemon.

FROSTED CAKE.

Miss Lizzie Berry, Toronto.

Four eggs, a cupful and a half of sugar, a cupful and a half of butter, a cupful of milk, two cupsful of flour

a teaspoonful of cream of tartar, a half teaspoonful of saleratus. Flavour with lemon.

FRUIT CAKE.

Miss Lizzie Berry, Toronto.

A pound of butter, a pound of sugar, eight eggs, two pounds of currants, two pounds of raisins, spice, a pint of molasses, two teaspoonsful of saleratus, a pound of citron. This makes two loaves.

PRINCE'S CAKE.

Miss Maud Berry.

One coffeecupful of butter, two of sugar, four of flour, four teaspoonsful of baking powder, half a pound of stoned raisins; flavour with lemon, six eggs—two broken in at a time.

JELLY CAKE.

Mrs. G. R. Blyth.

One cupful of sugar, one tablespoonful of butter, three eggs beaten separately, half a cupful of milk, three teaspoonsful of baking powder, one cupful of flour, half a cupful of cornstarch. Put in three tins. When done, spread jelly over, or the following, half a pint of milk, half a cupful of sugar, two teaspoonsful of cornstarch. Beat eggs, starch and sugar together; stir into the milk. Put in tin dish and set in boiling water till done. When partly cooled flavour with lemon.

SNOW CAKE.

Miss Bell Blyth.

Three-quarters of a cupful of butter, two cupfuls of sugar, one cupful of milk, two cupsful of flour, one cupful of corn-starch, half a teaspoonful of baking powder, whites

of seven eggs well beaten; mix corn-starch, flour and baking-powder together. Add to butter and sugar, alternately, with milk. Lastly, add whites of eggs; season with lemon.

SPONGE CAKE.

Miss Booth, Ottawa.

Four eggs, one cupful of maple sugar, one cupful of flour; beat whites to a froth and add sugar. Beat yolks and add to sugar and whites. Sift in flour as lightly as possible.

A SMALL SPONGE CAKE.

Mrs. Breden.

One cupful of sugar, half a cupful of milk, one egg, one teaspoonful of cream of tartar, one of soda, butter, size of egg; flour.

MARBLE CAKE.

Mrs. Breden.

For White, one cupful of white sugar, whites of four eggs, half a cupful of butter, three-quarters of a teaspoonful of soda in half a cupful of sour milk, one and a half teaspoonsful of cream of tartar mixed into two cupsful of flour. For Brown—half a cupful of brown sugar, yolks of four eggs, half a cupful of molasses, half a cupful of butter, threequarters of a teaspoonful of soda dissolved in half a cupful of sour milk, one teaspoonful of allspice, one of cloves, one of nutmeg; mix, colour alternately, bake in a quick oven.

JELLY CAKE.

Mrs. Bangs.

Half a cupful of butter, one and a half cupful of sugar, two cupfuls of flour, two teaspoonsful of Cook's Friend, four eggs beaten separately, one and a half cupfuls of milk.

GOLD CAKE.

Mrs. Brown, Ottawa.

Yolks of eight eggs, one cupful of sugar, one cupful of butter, half a cupful of milk, one and a half cupsful of flour, one and a half teaspoonsful of baking powder, vanilla flavouring.

SILVER CAKE.

Mrs. Brown, Ottawa.

Same as above, only use the whites of the eggs. Flavour with lemon.

SPONGE CAKE.

Mrs Breckon, Ottawa.

One cupful of sugar, one of flour, four eggs, two spoonsful of cold water, two teaspoonsful of baking powder, flavour to taste. Bake in a slow oven.

WHITE SPONGE CAKE.

Mrs. Breckon, Ottawa.

One cupful of flour, one cupful of sugar, whites of ten eggs, one teaspoonful of cream of tartar, and half a teaspoonful of soda. Seasoning.

FRUIT CAKE.

Mrs. Breckon, Ottawa.

A pound and a half of sugar, one pound and a half of flour, three-quarters of a pound of butter, six eggs, one cupful of sour milk, two teaspoonsful of soda, two pounds of raisins, two pounds of currants, half a pound of citron, two teaspoonsful of ground cloves, one teaspoonful of cinnamon, one teaspoonful of nutmeg, take out a cupful of the batter before putting in the fruit, then paste it over the cake. Bake slowly about three hours.

JELLY CAKE.

Mrs. Breckon, Ottawa.

Three eggs, one cupful of sugar, one heaping cupful of flour, one-third of a cupful of sweet cream, one teaspoonful of cream of tartar, half a teaspoonful of soda, seasoning to taste.

JELLY CAKE.

Mrs. Baptie.

Three eggs, one cupful of white sugar beaten with the eggs. Butter, half the size of an egg, melted, two teaspoonsful of cream of tartar, one teaspoonful of soda, mix in half a cupful of milk, one-half cupful of flour. Bake in flat tins.

SHORT BREAD.

Mrs. Baptie.

Half a pound of butter, one-fourth of a pound of white sugar, mix until of a creamy consistency; add as much flour as it will take up. Roll half an inch thick. Put paper in the bottom of the pan, and bake in a moderate oven.

CHOCOLATE CAKE.

Miss Lily Bain.

One very full cupful of butter, two cupsful of sugar, three and a half cupsful of flour, one cup not quite full of milk, five eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda. Beat the yolks of the five eggs and whites of three separately, very lightly. Put the cream of tartar in the flour and the soda in the milk, rub the butter and sugar to a cream; add the eggs, milk and flour, pour the mixture into a large shallow pan. Bake in a moderate oven. Beat the whites of the two eggs to a stiff froth, and stir in the sugar (one and a half cupsful); add

six tablespoonsful of grated chocolate and the essence of vanilla. When the cake is done turn it out and while hot put on this icing. When this hardens, a white icing may be put on top.

ORANGE CAKE.

Mrs. (Captain) Cowley.

Two cupsful of sugar, yolks of five eggs, whites of two eggs, half a cupful of cold water, two and a half cupsful of flour, two teaspoonsful of baking powder, the juice and grated rind of orange, a pinch of salt, bake in jelly cake tins. Beat the whites of three eggs to a stiff froth, add seven large spoonsful of powdered sugar and the grated rind and juice of one orange. Spread this between the layers.

LEMON CAKE.

Mrs. (Captain) Cowley.

Four eggs, two cupsful of sugar, half a cupful of cold water, two cupsful of flour, one teaspoonful of soda, two teaspoonsful of cream of tartar, one lemon grated fine, and one cupful of white sugar. Spread between the layers.

COCOA-NUT SPONGE CAKE.

Mrs. Cruchet, Montreal.

Beat the yolks of six eggs with half a pound of sugar, one-quarter pound of flour; add a teaspoonful of essence of lemon. Stir in the white of six eggs beaten to a froth, add the greated pulp of one cocoa-nut.

PRUNELLA DROPS.

Mrs. Cruchet, Montreal.

One cupful of butter, two cupsful of sugar, one cupful of milk, two eggs, one teaspoonful of soda, two teaspoons-

ful of cream of tartar, flour to make stiff enough to drop from the spoon.

FRUIT CAKE.

Miss Maggie Carmichael, Bryson.

Two cupsful of butter, four cupsful of brown sugar six pounds of fruit, nine eggs, one and a half teaspoonfu of soda, three teaspoonsful of cream of tartar, one table spoonful of nutmeg.

SPONGE CAKE.

Mrs. Crannels, Ottawa.

One cupful of flour, one cupful of sugar, three eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda, one teaspoonful of vinegar; mix thoroughly the flour, sugar, cream of tartar and soda, then add the eggs well beaten; just before putting into the oven add the vinegar.

GOLDEN CAKE.

Mrs. Crannels, Ottawa.

One pound of flour dried and sifted, one pound of sugar, three-quarters of a pound of butter, yolks of fourteen eggs, yellow part of two lemons grated, and the juice also; beat the sugar and butter to a cream, and add the yolks, well beaten; then add the lemon peel and flour, and a teaspoonful of soda dissolved in a little hot water; beat it well, and just before putting it into the oven add the lemon juice, beating it in very thoroughly. Ice thickly.

SILVER CAKE.

Mrs. Crannels, Ottawa.

To be used with golden cake. One pound of sugar, three-quarters of a pound of dried and sifted flour, six

ounces of butter, mace and citron, whites of fourteen eggs beat the sugar and butter to a cream, add the whites cut to a stiff froth and then the flour.

GOLD CAKE.

Mrs. (Rev.) M. Campbell, Renfrew.

One cupful of sugar, three-quarters of a cupful of butter, two cupsful of flour, two teaspoonsful of baking powder mixed dry in flour, half a cupful of sweet milk, essence of lemon.

SILVER CAKE.

Mrs. (Rev.) M. Campbell, Renfrew.

Two cupsful fine white sugar, two and a half cupsful of flour, three-quarters of a cupful of sweet milk, two teaspoonsful of baking powder mixed dry in flour, whites of eight eggs; stir butter and sugar to a cream, add the whites, then the flour, lastly milk and lemon.

FRUIT CAKE.

Mrs. Dewar.

One and a quarter pounds of butter, one and a quarter pounds of flour, ten eggs, whites of three taken out; add three more yolks, three pounds of currants, three pounds of raisins, one and a quarter pound of citron, one tablespoonful of cloves, one of cinnamon, one of mace, two nutmegs, one gill of molasses. Bake five hours.

ALABAMA CAKE.

Mrs. Donaldson.

One pound of sugar, one pound of flour, half a pound of butter, half a pint of milk, one teaspoonful of baking powder, flavour to taste; beat the whites and yolks separately, mix in the sugar, milk and butter, putting in the flour last.

SPONGE CAKE.

Mrs. James Dalgliesh.

Four eggs, two cupsful of sugar, one and a half cupsful of flour, half a cupful of warm water, half a teaspoonful of Cook's Friend.

WHITE CAKE.

Mrs. James Dalgliesh.

One cupful of white sugar, half a cupful of milk, scant half a cupful of butter, one cupful and a half of flour, a teaspoonful of baking powder, whites of three eggs ; beat sugar and butter together, put in whites of eggs well beaten.

TEA CAKE.

Mrs. James Dalgliesh.

Four cupsful of flour, three cupsfuls of sugar, one cupful of butter, one pint of milk, three eggs, one teaspoonful of cream of tartar, one teaspoonful of soda.

A NICE FRUIT CAKE.

Mrs. Donnely, Ironsides.

Half a pound of flour, six ounces of butter, one pound of raisins, one pound of currants, half a pound of sugar, spices to taste, six eggs, yolks and whites beaten separately.

WEDDING CAKE.

Mrs Thos. Drummond, Kingston.

Two pounds of flour (pastry), two pounds of brown sugar, two pounds of butter, two pounds of currants, four pounds of raisins, three pounds of mixed peel, one coffee-cupful of molasses, one pound of almonds, blanched and sliced lengthways ; two dozen of eggs, two ounces of

mixed spices; mix sugar and butter together with hand, then break and drop in eggs, then the spice and then the molasses, then fruit and flour alternately, and after all is in, put in more flour. Sometimes it requires another pound according to the size of eggs and quantity of flour, the person who mixes has to judge. Paper and butter well the pans you put it in; to bake it is best done in a baker's oven.

CORN STARCH CAKE.

Mrs. Thos. Drummond, Kingston.

One package of corn starch, one pound of white crushed sugar, three-quarters of a pound of butter, ten eggs, one teaspoonful of cream of tartar, half-a-teaspoonful of soda, flavouring to taste. First beat the butter and sugar to a cream, then add yolks, well beaten, next starch and whiten alternately.

SPONGE CAKE.

Miss Durie, Ottawa.

One pound of crushed sugar; break yolks of eight eggs on sugar. Beat very light, then add the juice of one lemon, whites of eggs beaten to a very stiff froth, half a pound of sifted flour, with one teaspoonful of baking powder, well mixed through the flour. Bake about half an hour.

DOLLY VARDEN CAKE.

Mrs. Drysdale, Ottawa.

Two cupsful of white sugar, two-thirds of a cupful of butter, three cupsful of flour, one cupful of sweet milk, three eggs, one teaspoonful of cream of tartar, half an ounce of soda. Take half of this mixture, and add to it one cupful of raisins, chopped fine, one cupful of currants, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of nutmeg. Bake each mixture in two

shallow pans, when done put together alternately with a little jelly.

SCOTCH SHORTBREAD.

Mrs. Dickie.

Two pounds of flour, one pound of butter, quarter of a pound of pounded loaf sugar, a few strips of candied lemon peel; beat the butter to a cream, dredge in the flour, and add the sugar, work the paste till it is quite smooth, and divide it into six pieces. Put each cake on a separate piece of paper, and roll them out square to the thickness of about an inch, pinch it all round, ornament with a few strips of peel, and bake in a good oven.

JELLY SANDWICH.

Miss Barbara Grieg, South Georgetown.

One cupful of flour, one cupful of sugar, two tablespoonsful of milk, two tablespoonsful of melted butter, three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Flavour with lemon.

CREAM CAKE.

Mrs. J. M. Garland.

Beat two eggs in a cup, fill the cup with cream; one cupful of white sugar, one cupful of flour, one teaspoonful of baking powder.

MARBLE CAKE.

Mrs. R. Fraser, Westmeath.

White part—Whites of four eggs, one cupful of white sugar, a small cupful of butter, one cupful of sweet milk, two teaspoonsful of cream of tartar, one teaspoonful of soda, flavour to taste, with lemon. Brown part—Yolks

of four eggs, one cupful of brown sugar, one cupful of sweet milk, a small cupful of butter, one teaspoonful of soda, nutmeg, cloves, four cupsful of flour.

COCOA CAKE.

Miss Hopkirk, Ottawa.

One cupful of sugar, one cupful and a half of butter, one cupful and a half of flour, one egg and a half, two teaspoonsful and a half of the Cook's Friend, one cupful of milk, flavour to taste; four tablespoonsful of cocoa, boiled in one tablespoonful of milk, whites of three eggs, beaten to a stiff froth, sugar and a little corn starch to stiffen. Add the cocoa, beat all together. Cover each cake with a layer and sprinkle a little dry over each. Frost the top.

ORANGE CAKE (DELICIOUS.)

Miss Harmon, Ottawa.

One pound of sugar, half a pound of butter, one pound of flour, one cupful of sweet milk, six eggs, two spoonsful of baking-powder, one orange. Frosting—To the white of three eggs add twenty-four teaspoonsful of pulverized sugar, and the grated rind and half the juice of the orange. Bake cake in layers and put the frosting between each layer. This will make enough filling for one loaf of cake.

ORANGE CAKE.

Mrs. W. Hutchinson, Ottawa.

Three cupsful of flour, two cupsful of sugar, half a cupful of water that has been boiled and cooled. Five eggs, whites of four, yolks of five, beaten separately, grated rind and juice of one orange, half a teaspoonful of soda, one teaspoonful of cream of tartar. Bake in jelly tins. Icing for centre.—Beat the white of two eggs to a stiff froth, stir in sugar enough to make a stiff icing with the grated rind and juice of the orange.

NEW YEAR'S POUND CAKE.

Mrs. G. W. Hutchinson.

One pound of butter, one of sugar, one dozen eggs, half a pound of mixed peel, half a pound of blanched almonds, one pound and a quarter of flour, two spoonsful of baking-powder.

NEW YEAR'S FRUIT CAKE.

Mrs. G. W. Hutchinson.

One pound of butter, one pound of sugar, twelve eggs, one pound and a half of flower, two tablespoonsful of baking-powder, two pounds of raisins, two pounds of currants, half a pound of blanched almonds, half a pound of mixed peel, one teaspoonful of cinnamon, a little ground mace, one glassful of sweet cider.

JELLY CAKE.

Mrs. G. W. Hutchinson.

One tablespoonful of butter, one cupful of sugar, four tablespoonsful of milk, two teaspoonsful of baking-powder, three eggs, one large cupful of flour. Butter round tins, and bake in a quick oven. When cool put jelly between the layers.

CORN STARCH CAKE.

Miss M. M. Hutchinson.

One cupful of sugar, half a cupful of butter, half a cupful of sweet milk, one cupful of flour, half a cupful of corn-starch, two teaspoonsful of baking-powder, the whites of four eggs, beaten to a stiff froth. Mix in the eggs last.

SPONGE CAKE.

Miss M. M. Hutchinson.

One pound of white sugar, good half pound of flour, and nine eggs. Beat the whites to a stiff froth. Beat the

yolks light, then add the sugar. Mix all together, do not beat after mixing in the flour. Bake in pans papered and well buttered.

FIG CAKE.

Mrs. W. Hutchinson, Ottawa.

Three eggs, half a cupful of butter, half a cupful of milk, one cupful and a half of sugar, two cupsful and a half of flour, one teaspoonful of soda, two cupsful of cream of tartar. Beat butter and sugar together. Have a layer of figs chopped fine, and put between the layers the same as jelly.

EXCELLENT CUP CAKE.

Mrs. W. Hutchinson, Ottawa.

One cupful of butter, two cupsful of sugar, three cupsful of flour, four eggs, one cupful of milk, one teaspoonful of soda, two of cream of tartar or three of baking powder.

WASHINGTON CAKE.

Mrs. G. S. Hobart, Kingston.

Take three eggs and whip separately, one coffeecupfu of sugar, same of flour, to which add two teaspoonsful of baking powder, moisten with a little milk. This makes enough for three shallow pans' filling. Grate an apple, which sweeten and flavour, then spread between the layers.

SPONGE CAKE.

Mrs. Johnstone.

Two cupsful of sifted flour, two of powdered sugar four well-beaten eggs, whites and yolks beaten separately' half a teacupful of cold water, one teaspoonful of cream of tartar sifted in the flour, two teaspoonsful of baking powder; flavour with the juice and grated rind of half a lemon, and bake twenty minutes in shallow tins.

SPONGE CAKE.

Miss Junor, St. Mary's.

One small cupful of sifted flour, one the same size of sugar, an even teaspoonful of baking powder; mix all together and add the beaten yolks and whites of three eggs.

PEACH CAKE.

Miss Junor, St. Mary's.

Bake three layers of sponge cake, cut ripe peaches in thin slices, prepare some sweet whipped cream and flavour it, spread the peaches with the cream, pound over between each layer, as also over the top of the cake.

LADY FINGERS.

Mrs. Johnstone.

In one pound of powdered sugar break eleven eggs, and beat together until very light, then add one pound of sifted flour, stirring in very lightly; butter some sheets of paper, put the butter through a pipe made for the purpose (or a paper funnel) on to the paper in cakes three inches long and very narrow; sift some powdered sugar over the top, and bake in rather a quick oven; when cold remove them from the paper by wetting the back of the paper with cold water.

A MUCH ADMIRED COCOA-NUT CAKE.

Mrs. W. Kennedy, Owen Sound.

Four eggs, two cupsful of sugar, two cupsful of flour, a little salt; mix altogether. Then add two teaspoonsful of baking powder, then pour in three-quarters of a cupful of boiling water last, and mix; needs three or four jelly-cake tins to bake. While they are baking, mix for

icing the white of one egg and enough sugar to make stiff, and spread over the cakes, and sprinkle cocoa-nut on each layer of cake.

CORN-STARCH CAKE.

Miss Leslie, Kingston.

Three-quarters of a pound of butter, three-quarters of a pound of sugar, eight eggs, one package of corn-starch, half a cupful of fine flour, in which has been well mixed three teaspoonsful of baking powder (Cook's Friend). Beat the butter and sugar to a cream. First add the yolks, well beaten, then the starch, last the whites, beaten to a stiff froth.

JELLY CAKE.

Miss Sarah Lanahan, Ottawa.

One teacupful of sugar, one tablespoonful of butter, two eggs, half a teacupful of milk, two teacupsful of flour, one and a half teaspoonful of baking powder; bake in three jelly-cake tins. When cold, spread thin layers of jelly or jam between.

LEMON-JELLY CAKE.

Mrs. E. W. Low, Kingston.

One lemon, grated, one cupful of brown sugar, one egg, one apple, grated; mix all together and boil five minutes, and put it on the cake while hot. Ice top of it or not, as you please. To make the cake:—Take half a pound of sifted white sugar, six ounces of butter, eight eggs (whites beat to a stiff froth, yolks beat and strained), juice and grated rind of one lemon, one pound of dried and sifted flour. Work the butter and sugar to a cream, add the eggs, then the flour, and then the lemon-juice. Butter tin and scalloped pans, and put in this quarter of an inch thick. Bake a light brown, and pile them in layers with the jelly between.

ICE CREAM CAKE.

Miss McKinnon.

The whites of eight eggs, two cupsful of sugar, two cupsful of sifted flour, one cupful of corn starch, one cupful of butter, one cupful of milk, two teaspoonsful of baking powder, flavour with lemon. Bake in thin layers and add the following preparation between the cakes: The whites of four eggs, four cupsful of sugar; pour boiling water over the sugar, boil hard until clear and candied; pour the boiling hot sugar over the eggs, stirring until a rich cream; vanilla flavouring. When cold spread the icing between the cakes.

LIGHT SPONGE CAKE.

Miss A. McLaren, Portage Du Fort.

Six eggs, the weight of the eggs in white sugar, half their weight in flour; flavour with lemon. Beat the eggs separately for half an hour; add sugar with yolks, and lastly the whites; bake half an hour. With the addition of icing it is famous.

JELLY CAKE.

Miss McTaggart, New Edinburgh.

Three eggs, one cupful of flour, one cupful of sugar, one tablespoonful of butter, two tablespoonfuls of milk, one teaspoonful of baking powder.

LEMON CAKE.

Miss McQuarrie.

Three cupsful of powdered white sugar, one cupful of butter, one cupful of milk, five eggs, four cupsful of flour; beat the butter and sugar to a cream; beat the eggs separately; the whites to a stiff froth; then dissolve a little soda in the milk; mix all together, then sift the flour, and

stir in by degrees; add the juice and grated rind of a lemon.

PLAIN FRUIT CAKE.

Mrs. W. B. McArthur, Carleton Place.

A cupful of brown sugar, one cupful of butter, one cupful of molasses, one cupful of milk, three cupsful of flour, four eggs, one-half teaspoonful of cream of tartar, one teaspoonful of soda, one pound of raisins, chopped fine, one pound of currants. Blake in a slow oven.

POUND CAKE.

Mrs. W. B. McArthur, Carleton Place.

Seven eggs, one pound of butter, one pound of sugar, one pound of flour, two pounds of currants, two pounds of raisins, half-pound of lemon peel, two tablespoonfuls of baking powder, half a cupful of milk; flavouring.

FRUIT CAKE.

Miss McTavish, Osgoode.

One pound of butter, one pound of sugar, one pound of flour, two pounds of currants, one pound and a half of raisins, ten eggs, one-quarter of a pound of lemon peel, one nutmeg, three parts of a cup of molasses. Bake four hours in a moderate oven.

LADY CAKE.

Miss McTavish, Osgoode.

Beat to a stiff froth eight eggs, then add one spoonful at a time, one pound of powdered loaf sugar, beat to a cream one-quarter of a pound of butter and add to it one teacupful of sweet milk and a teaspoonful of soda. Stir the eggs in the milk and butter and sift in enough flour to make a batter, as thick as a pound-cake. It will re-

quire half an hour to bake in a quick oven. When nearly cold ice on the under side. When the icing becomes firm mark in small squares.

SPONGE CAKE.

Miss McNachtan, Cobourg.

Three eggs. one cupful of sugar, half a cupful of sweet milk, two cupsful of flour, three teaspoonsful of baking powder, one teaspoonful of flavouring.

YELLOW LILY CAKE.

Miss McTavish, Osgoode.

The yolks of six eggs, two cupsful of sugar, three cupsful of flour, half a cupful of sweet milk, three-quarters of a cupful of butter, two teaspoonsful of cream of tartar, and one of soda.

SURPRISE CAKE.

Miss McTavish, Osgoode.

One egg, one cupful of sugar, half a cupful of butter, one cupful of sweet milk, one teaspoonful of soda, two teaspoonsful of cream of tartar. Flavour with lemon and use sufficient sifted flour to make an ordinary stiff batter.

STRAWBERRY SHORT-CAKE

Miss Baxter McEwen, Ingersoll.

One quart of flour, five teaspoonsful of baking powder. Mix the powder well in the flour, with a little salt and two tablespoonsful of sour cream if you have it, if not one tablespoonful of butter. Mix with sweet milk. Mix as soft as you can, roll out and cut. When baked split and butter, have the strawberries or any other fruit bruised with sugar and lay in between.

SUGAR CAKE.

Miss McTavish, Osgoode.

Seven eggs, beat the whites and yolks separately, then beat them well together, add one pound of sifted white sugar, half a pound of melted butter and a teaspoonful of pulverized ammonia.

SPONGE CAKE.

Mrs. (Rev.) J. McEwen, Ingersoll.

Ten eggs, one pound of white sugar, one ounce of flour. Beat the yolks of the eggs with the sugar, about twenty minutes, then gradually stir in the flour and the whites of the eggs.

PLAIN FRUIT CAKE.

Mrs. T. M. McVeigh, Bryson.

One pound of currants, one pound of raisins, one cupful of butter, beaten to a cream, one large cupful of brown sugar, one cupful of milk, three eggs, one teaspoonful of soda, two of cream of tartar. Essence of cinnamon, lemon, or nutmeg. Sufficient flour to make a thick batter.

GOLDEN CAKE.

Miss McRae, Renfrew.

Take the yolks of four eggs, two cupsful of sugar, one half-cupful of cream, one half-cupful butter; mix well together, and add three cupsful of flour with one teaspoonfulof soda and two of cream of tartar. Mix some currants and citron peel, flour and bake in a slow oven.

SILVER CAKE.

Miss McRae, Renfrew.

Take the white of four eggs, one half-cupful of butter, one half-cupful of cream, two cupsful of sugar; mix well

together, flavour and then mix in two cupsful of flour, with two teaspoonsful of cream of tartar, and half a teaspoonful of soda. Bake in a moderate oven.

SPONGE CAKE.

Miss McRae, Renfrew.

Take four cupsful offlour, three cupsful of white sugar, one cupful of cold water, six eggs, one lemon, two teaspoonsful of cream of tartar, and one of soda. First beat the eggs two minutes, then put in the sugar and beat five minutes more, then stir in the cream of tartar and two cupsful of flour, and beat one minute. Now dissolve the soda in the water and stir in, having grated in the rind of the lemon. Squeeze in half the juice and add the other two cupsful of flour and beat all one minute, then put into deep pans and bake in a moderate oven.

COCOANUT CAKE.

Miss McRae, Renfrew.

Beat the yolks of six eggs, and a cupful of sugar. Whip the whites to a stiff froth, add to the rest and then stir in one cupful of flour, with two teaspoonsful of cream of tartar, and half a teaspoonful of soda. Flavour with lemon, and bake in a quick oven. Have ready the whites of two eggs well beaten. Ice your cakes and cover with cocoanut.

ROYAL FRUIT CAKE.

Mrs. Thomas McKay.

Five cupsful of flour, five eggs, one and a half cupsful of sugar, one cupful of molasses, one and a half cupsful of butter, one teaspoonful of saleratus, one half a cupful of milk, two pounds of chopped raisins, three pounds of currants, one and one half pound of citron, two teaspoonsful of cinnamon, one nutmeg, two tablespoonsful of cloves. This is a splendid receipt.

LADY CAKE.

Mrs. Thomas McKay.

The ingredients are: the whites of sixteen eggs, half a pound of fresh butter, three-quarters of a pound of sifted flour, one pound of powdered white sugar, two ounces of bitter almonds, and three wineglassfuls of rosewater. Blanch two full ounces of bitter almonds, then throw into a bowl of cold water and let them be awhile; afterward take them out, wipe them in a clean cloth and pound them one at a time in a mortar, pouring on each of them a little rosewater, when sufficiently done, set them in a cool place. It is best to prepare them the day before you make up your cake, and put plenty of rosewater with them. Having powdered your sugar, put it into a deep pan; cut your butter into it, and set it where it will soon get warm; then stir the butter and sugar together, until they become quite light, and then add the pounded almonds, stirring in a little at a time; beat the whole together, and set it in a cool place, while you are sifting your flour and beating the whites of sixteen eggs. It is most convenient to divide the eggs, putting eight whites, each in two separate pans. Beat the whites until they stand alone, and then stir them hard into the pan containing the butter, sugar, and almonds, alternately with the flour. When all the ingredients are mixed in, stir the whole very hard; have ready a tin pan well buttered, put in the mixture and set it immediately into the oven.

SCOTCH SHORTBREAD.

Mrs. Thomas McKay.

Ingredients: Two pounds of flour, one pound of butter, a quarter of a pound of pounded loaf sugar, half an ounce of carraway seeds, one ounce of sweet almonds and a few strips of candied orange peel. Beat the butter to a cream, gradually dredge in the flour, and add the sugar, carra-

way seeds and sweet almonds, which should be blanched and cut into small pieces; work the paste until it is quite smooth, and divide it into six pieces. Put each cake on a separate piece of paper, roll the paste out square, to the thickness of about an inch, and pinch it on all sides. Prick it well, and ornament it with one or two strips of candied orange peel; put the cakes into a good oven, and bake them from twenty-five to thirty minutes.

PLUM CAKE.

Mrs. Thomas McKay.

One pound of flour, quarter of a pound of butter, quarter of a pound of sugar, quarter of a pound of currants, two ounces of candied lemon peel, half a pint of milk, one teaspoonful of baking powder. Put the flour into a basin with the sugar, currants and sliced candied peel; beat the butter to a cream and mix all the ingredients together with the milk; beat the whole well until everything is thoroughly mixed; put the dough into a buttered tin and bake the cake from one and a half to two hours.

DELICATE CAKE.

Mrs. Mutchmore, Ottawa, Kansas.

Three and a quarter cupsful of butter, two cupsful of sugar, three eggs and the whites of six, one cupful of sweet milk, four cupsful of sifted flour, three teaspoonsful of baking powder; flavour with lemon, or to taste.

CORN STARCH CAKE.

Mrs. Perley, Ottawa.

Eight ounces of butter beaten to a cream, ten ounces of white sugar added and beaten, six eggs broken and stirred in one at a time, one package of corn starch and a heaping teaspoonful of Cook's Friend, flavour to taste and bake one hour.

SPONGE CAKE.

Mrs. Perley, Ottawa.

Ten eggs, ten ounces of flour, one pound of sugar, the juice and grated rind of lemon, very nice and will keep as long as pound cake.

MRS. OWEN'S CAKE.

Mrs. Parr, Ottawa.

One cupful of butter, two cupsful of sugar, four eggs, one cupful of warm water, four cupsful of flour, four teaspoonsful of Cook's Friend.

SNOWBALL CAKE.

Mrs. Rowe, Winnipeg.

One cupful of sugar, one-half cupful of butter, one-half cupful of sweet milk, two cupsful of flour, the whites of three eggs, one-half teaspoonful of soda, one teaspoonful of cream of tartar sifted with the flour; beat the butter and sugar together, add the whites of eggs beaten to a thick foam, then the flour. Essence of lemon to flavour.

CORN STARCH CAKE.

Mrs. Rowe, Winnipeg.

Three and one-quarter pounds of butter, the same of sugar, eight eggs, one cupful of flour, one teaspoonful of soda, two teaspoonsful of cream of tartar.

SPONGE CAKE.

Mrs. Rowe, Winnipeg.

The weight of six eggs of sugar, and the weight of four of flour, a little salt and six eggs, and flavour to taste. Beat the whites and yolks separately. Beat the whites

and sugar together first, then put in the yolks and the flour last. Never beat much after the flour is added.

SPONGE CAKE.

Miss Robertson, Thorold,

Three eggs well beaten, one cupful of white sugar, one cupful of flour, two tablespoonsful of water, three teaspoonsful of baking powder. Bake in a quick oven.

ROLL JELLY CAKE.

Miss Robertson, Thorold.

Four eggs, one cupful of sugar, one cupful of flour, two tablespoonsful of cold water, one tablespoonful of baking soda and two of cream of tartar.

JELLY CAKE.

Mrs. Ray, Ottawa.

One teacupful of sugar, one-half teacupful of butter beaten to a cream, one coffeecupful of flour, four eggs beaten separately, one teaspoonful of baking powder. Bake in jelly tins.

POUND CAKE.

Mrs. Ray, Ottawa.

One pound of sugar, one pound of flour, ten ounces of butter, ten eggs, beaten separately; a little nutmeg, no soda.

FRUIT CAKE.

Mrs. Ray, Ottawa.

One pound of butter, one pound of sugar, beaten to a cream, one pound of flour, twelve eggs, beaten separately; two pounds of currants, two ounces of raisins, half-pound

of citron, half-pound of almonds, two nutmegs, two teaspoonsful of cinnamon, one teaspoonful of cloves, two tablespoonsful of sugar.

RAILROAD CAKE.

Miss Lillie Ross, Kingston.

One cupful of sugar, two tablespoonsful of butter, beat together; two tablespoonsful of milk, three eggs, beat together; one cupful of flour, with two heaping teaspoonsful of baking powder. Mix and flavour. Use a little salt.

JELLY CAKE.

Miss Lillie Ross, Kingston.

Break two eggs in a cup and fill the cup with cream, one cupful of sugar, two teaspoonsful of cream of tartar, and one teaspoonful of soda, mixed in a little water, one cupful of flour.

FRUIT CAKE.

Miss Lillie Ross, Kingston.

Half a pound of butter and sugar, one pound of raisins and currants, one-quarter of a pound of citron and lemon-peel, one teaspoonful of cloves, cinnamon, allspice and nutmeg, five eggs, half a pound of flour, two teaspoonsful of baking powder. Mix the butter and sugar to a cream with the hand. Break in the eggs one by one, then add the fruit, spices and flour.

JELLY CAKE.

Mrs. Ross, Kingston,

One cupful of sugar, half a cupful of butter, thrre eggs, half a cupful of sweet milk, one pound and a-half of flour, three teaspoonsful of baking powder. Flavour as you please. Bake in a quick oven.

CITRON CAKE.

Miss Lillie Ross, Kingston.

Half a pound of butter and sugar, five eggs, a quarter of a pound of citron-peel, three-quarters of a pound of flour.

CHOCOLATE CAKE.

Mrs. Smith.

One pound of sugar, half a pound of butter, six eggs, one cupful of milk, three teaspoonsful of Cook's Friend, one pound of flour. Bake in jelly cake tins. Mixture for filling: Whites of three eggs, one and a half cup of pulverized sugar, three tablespoonsful of grated cocoa, one teaspoonful of vanilla; beat well together, spread between the layers and on top of cake.

MOLASSES CAKE.

Mrs. Smith.

Two cupsful of molasses, two small teaspoonsful of soda; stir into the molasses, until it is thick and foaming, one quart of flour, one and a half cupful of warm water in which half a cupful of butter has dissolved, then add one teaspoonful of salt, half a teaspoonful of cloves, two teaspoonsful of cinnamon, and two teaspoonsful of ginger. Use paper in the pans and bake in three cakes.

POUND CAKE.

Mrs. J. K. Stewart.

One pound of flour, eight eggs, one pound of sugar, one pound of butter, one pound of currants, one pound of raisins, quarter of a pound of almonds, four pieces of lemon peel, half a cupful of molasses, two tablespoonsful of mixed spice, three spoonsful of baking powder.

FRUIT CAKE.

Mrs. A. Scott, Ottawa.

Half a pound of butter, half a pound of sugar, one pound of raisins, one pound of currants, half a pound of flour, two ounces of lemon peel, six eggs, spice to taste.

SHORT BREAD.

Mrs. A. Scott, Ottawa.

One pound of flour, quarter of a pound of sugar, half a pound of butter. Rub all well together, and roll out in cakes.

SPONGE CAKE.

Mrs. A. Scott, Ottawa.

Half a pound of sugar, half a pound of flour, six eggs. Beat up eggs well, add sugar and flour.

ORANGE CAKE.

Mrs. A. Scott, Ottawa.

Two cupsful of sugar, two cupfuls of flour, five yolks of eggs, one and a half teaspoonsful of baking powder, half a teacupful of water, boiled and cold, one orange grated, rind and juice,—frosting for same, white of one egg, one orange grated, rind and juice, ground sugar.

POUND CAKE.

Mrs. A. Scott, Ottawa.

One cupful of butter, two cupsful of sugar, four eggs, three cupsful of flour, one cupful of milk, four teaspoonsful of baking powder (Cook's Friend). Mix butter and sugar, add yolks of eggs well beaten, then the whites well beaten, then milk, mix baking powder with flour sifted, currants if required.

ROLLED JELLY CAKE.

Mrs Stewart, New York.

To three well beaten eggs, add one cupful of powdered sugar, one cupful of flour, stir well and add one teaspoonful of cream of tartar, half a teaspoonful of saleratus dissolved in three teaspoonsful of water. Bake in two shallow pans. Spread as even as possible, have ready a greased paper, and as soon as done turn the cake on it, bottom side up, then spread evenly with jelly. Roll up quickly, and leave the paper round it until cool.

JELLY CAKE.

Mrs. Smith, Bryson.

One cupful of white sugar, one cupful of flour, three eggs, half a teaspoonful of soda, a teaspoonful of cream of tartar dissolved in four teaspoonsful of cream, one teaspoonful of lemon. Mix them together, and bake in jelly-tins, in a quick oven.

SCOTCH SHORT BREAD.

Miss Thompson, Renfrew.

One pound of flour, half a pound of butter, three ounces of white sugar; mix well the flour and sugar, which you must gradually and thoroughly work into the butter; when you have worked it smooth, roll out and pinch round the edges. Put some carraway comfits on the top. Bake in a very slow oven.

FRUIT CAKE.

Miss Thomson, Renfrew.

Five eggs, five cupsful of flour, two and a half cupsful of sugar, one and a half cupsful of butter and two cupsful of sour milk, two cupsful of raisins; beat butter and sugar to a cream, add the eggs, yolks and whites beaten

separately; then three cupsful of the flour and the milk; beat well, and then add one gill of molasses cloves and cinnamon to suit your taste, and the remainder of the flour; and last, one teaspoonful of soda. Bake as soon as put together.

ROLL JELLY CAKE.

Mrs. W. Taylor.

Take four eggs and a cupful of sugar and beat well; then add a cupful of flour, a teaspoonful of cream of tartar, half a teaspoonful of soda, flavour with lemon, and bake in a quick oven. Spread with jelly and eat as soon as taken from the oven.

SCOTCH SHORT BREAD.

Mrs. James Thomson.

Four pounds of flour, two pounds of butter, one pound of sugar, one pound of ground rice, lemon peel to suit taste.

LARGE SPONGE CAKE.

Mrs. James Thomson.

Half a pound of flour, half a pound of sugar, and eight eggs. Beat the whites and yolks separately.

ROLLED SANDWICH.

Mrs. James Thompson.

Quarter of a pound of sugar, quarter of a pound of flour, four eggs and a little soda.

POUND CAKE.

Mrs. James Thomson.

Half a pound of butter, half a pound of sugar, ten ounces of flour, six eggs and a little soda.

FRUIT CAKE (GOOD).

Mrs. James Thomson.

One pound of butter, one pound of sugar, ten eggs, one and a quarter pounds of flour, one pound and two ounces of raisins, one pound and two ounces of currants, one and a half ounces of peel, half an ounce of peel, half an ounce of nutmeg, one teaspoonful of mixed spices.

ICED SANDWICH.

Mrs. James Thomson.

One pound of butter, one pound of sugar, ten eggs, one and a quarter pounds of flour.

PRINCESS CAKE.

Mrs. James Thomson.

One pound of butter, one pound of sugar, ten eggs, one and a quarter pounds of flour, half a pound of large raisins or lemon peel instead.

LEMON CAKE.

Miss Urquhart, Perth.

Grate the rind of one large or two small lemons, squeeze the juice and add one cupful of sugar, and one egg, well beaten, also a small piece of butter. Boil until pretty thick, and set away to cool. For the cake, take three eggs, beat very lightly, add one cupful of sugar, one and a half cupsful of flour, with two teaspoonsful of cream of tartar and one ounce of soda rubbed in, half a cupful of milk. Bake in well-buttered jelly-cake tins. When the lemon mixture and the cakes are quite cold, spread the lemon between the layers of cake. For icing for the top, take the white of one egg, beat very lightly, mix in one cupful of sugar, and flavour with lemon and beat

until smooth. Oranges instead of lemons may be used, and an orange cake made.

FRUIT CAKE.

Mrs. (Rev. D.) Wardrope, Teeswater.

Three-qarters of a pound of butter, one pound of white sugar, sixteen eggs, three pounds of currants, washed and dried, half a pound of citron peel, one and a half pounds of flour, two nutmegs, a teaspoonful of soda bruised, work the butter to a cream, then add the sugar. Work these together till very light. This is the hardest part of the mixing. Then add the eggs, two at a time, it is not necessary to beat them. Have the flour, fruit, spice, etc., all mixed together dry in another vessel, and add by degrees to the mixture. Bake in a slow oven.

ORANGE CAKE.

Mrs. White, Bradford, Pa.

Four eggs, save out whites of two, one and a half cupsful of sugar, half a cupful of water, one and a half cupsful of flour, half a teaspoonful of baking powder, flavour to taste. For filling the same, beat the whites of eggs to a stiff froth, add juice and grated rind of one orange, three tablespoonsful of powdered sugar, mix all together, and spread between the layers.

SCOTCH SHORTBREAD.

Mrs. White, Bradford, Pa.

One pound of flour, half a pound of butter, quarter of a pound of sugar, yolk of one egg; place the flour in a bowl, add the butter and sugar, mix well, add the egg, mix firmly; fold a paper square and place the dough on it; roll it lightly to have it square, half an inch thick; prick it over with a fork and press it with fingers round the edge, place it on a baking tin; bake in a quick oven fifteen minutes.

FRUIT CAKE.

Mrs. White, Bradford, Pa.

One pound of sugar, three-quarters of a pound of butter, eight eggs, one pound of flour, one pound of raisins, one pound of currants, two nutmegs.

CUP CAKE.

Mrs. Whitbeck, Ottawa.

Three cupsful of flour, two and a half cupsful of brown sugar, half a cupful of butter, three eggs, one and a half cupsful of milk, two and a half teaspoonsful of baking powder, half a nutmeg.

JELLY CAKE.

Mrs. Williams, Chaudière.

Half a pound of sugar, six ounces of butter, five eggs, one pound of flour, flavour, bake in three tins.

CHEAP FRUIT CAKE.

Mrs. Williams, Chaudière.

One cupful of brown sugar, half a cupful of butter, half a cupful of sour milk, one teaspoonful of soda, two eggs, one cupful of fruit, spices.

SEED CAKE.

Mrs. James Young, Galt.

One heaping cupful of sugar, two cupsful of flour, three-quarters of a cupful of butter, and three eggs, beat sugar and butter together with yolks of eggs, then add the whites beaten to a stiff froth, half a cupful of sweet milk, one teaspoonful of cream of tartar, half a teaspoonful of soda mixed with the flour.

WHITE WEDDING CAKE.

Mrs. Williams, Chaudière.

One and a half cupsful of potato starch, two cupsful of sugar, one cupful sweet cream, one teaspoonful of cream of tartar, half a teaspoonful of soda, whites of eight eggs, one and a half cupsful of flour.

RATAFIAS.

Half a pound of sweet almonds, half a pound of bitter almonds, two pounds of sugar, the whites of ten or twelve eggs. Mix as for almond cakes; drop them on whited brown paper half the size of a nutmeg, see they are all of a size; bake on iron sheets in a slow oven. When cold they can be taken from the paper.

NICE COOKIES.

Mrs. Alloway, Winnipeg.

Two eggs, one cupful of melted butter, one ounce of sugar, a teaspoonful and a half of baking powder, and flour enough to make a dough. Roll thin and bake quickly.

COOKIES.

Miss Sarah Lanahan.

One cupful of butter, one cupful of sugar, one egg, flour enough to roll, flavour with nutmeg. Roll very thin. Cut with a round cutter. Bake in a quick oven.

NUMBER ONE COOKIES.

Mrs. Kennedy, Owen Sound.

One egg beaten, one teaspoonful of baking-powder, one cupful of butter melted, one cupful and a half of sugar; mix and add five cupsful of flour; when mixed take half the quantity of dough and then mix in carraway seeds, so

that you have carraway cookies and plain ; roll out very thin and cut with a round or fancy cutter, according to taste.

RATAFIA COOKIES.

Mrs. S. Christie.

One cupful of butter, one cupful of sugar, quarter of a cupful of milk, two eggs well beaten, two cupfuls and a half of flour with a teaspoonful and a half of baking-powder. Mix together, roll out very thin, cut into small cakes, wet over the top with ratafia. Dust over a little white sugar and bake.

COOKIES.

Mrs. H. Mather.

Two cupsful of sugar, one cupful of butter, one cupful of sweet milk, two spoonsful of baking powder, just flour enough to roll. Rub butter and sugar into the dry flour, and then wet up. Spice to suit the taste. Be careful not to use too much flour ; more can easily be added if not stiff enough.

MOLASSES COOKIES.

Mrs. (Rev. J.) McEwen, Ingersoll.

Two coffeecupsful of molasses, two cupsful of butter one tablespoonful of soda, one cupful of sweet milk, one and a half cupsful of flour, half a teaspoonful of alum, half a cupful of boiling water, one spoonful of ginger.

COOKIES.

Mrs. McQuarrie.

Two eggs, one cupful of sugar, one cupful and a half of butter, mixed with the flour, five cupfuls of flour, a teaspoonful of cream of tartar mixed with the flour, a nutmeg and half a teaspoonful of soda. Wet with as small a quantity of milk as possible.

COOKIES.

Mrs. A. McKellar, Ottawa.

One cupful of thick sweet cream, one cupful of sugar, quarter of a teaspoonful of soda, half a teaspoonful of cream of tartar, a little salt, essence of lemon, carraways, flour enough to roll out thin, half a cupful of sweet milk, and half a cupful of butter will do if cream cannot be got.

COOKIES.

Mrs. Parr, Ottawa.

One cupful of butter, two cupsful of sugar, four eggs, one large teaspoonful of Cook's Friend.

COOKIES.

Mrs. Ray, Ottawa.

One coffeecupful of sugar, one teacupful of butter, two eggs, one tablespoonful of sour cream, small teaspoonful of soda. Flavour with lemon.

COOKIES.

Mrs. A. Scott, Ottawa.

Five cupsful of flour, one cupful and a half of sugar, one cupful of butter, two eggs, one teaspoonful of baking powder, half a cupful of water; roll out thin and cut out.

COOKIES.

Mrs. Thompson, Point Fortune, Que.

One cupful of butter, one cupful and two-thirds of sugar, two eggs, two teaspoonsful of cream of tartar, one teaspoonful of soda, the latter dissolved in a little milk. Season with a little mace or ground allspice. Flour enough to allow of being rolled out. Roll out thin and cut into thin cakes. Bake in a quick oven.

COOKIES.

Miss Robertson, Ottawa.

One quart of flour, one cupful of lard, two eggs, one cupful of sugar, two teaspoonsful of baking powder and a little salt, dissolve the powder in a quarter-cupful of sweet milk; work all together and roll them.

COOKIES.

Mrs. W. Taylor.

One cupful of butter, one cupful of sugar, half a cupful of sweet milk, half a teaspoonful of soda. Mix to a soft dough. Roll thin and bake quickly.

COOKIES.

Mrs. (Rev.) D. Wardrope, Teeswater.

A small cupful of butter, one large cupful of white sugar, one small cupful of sweet milk, two eggs, three teaspoonsful of baking powder, and flour sufficient to make a soft dough. Put butter into flour, then add sugar, then the eggs well beaten, then the milk. Put baking powder in the dry flour before beginning to mix.

CARRAWAY GINGER-BREAD.

Miss Elliott, Guelph.

Cut up half a pound of fresh butter in a pint of treacle, and warm them together slightly, till the butter is quite soft. Then stir them well and add gradually half a pound of good brown sugar, a tablespoonful of powdered cinnamon, and two tablespoonsful of ground ginger, or three if the ginger is not very strong. Sift two pounds or two quarts of flour. Beat four eggs till very thick and light, and stir them gradually into the mixture, in turn with the flour, and five or six large tablespoonsful of

carraway seeds, a little at a time. Dissolve a very small teaspoonful of soda in as much lukewarm water as will cover it. Then stir in at the last. Stir all very hard. Transfer it to a buttered tin pan with straight sides, and bake it in a loaf in a moderate oven. It will require a great deal of baking.

CHARCOAL GINGER CAKE.

A. Baldwin, Esq., Ottawa.

Half a cupful of butter or dripping, half a cupful of molasses, one cupful of brown sugar, half a cupful of water, half a teaspoonful of ginger, half a teaspoonful of soda, two teaspoonsful of pulverized charcoal, flour enough to roll. Cut into shape with a cake-cutter.

GINGER CAKE.

Miss J. N. Carmichael, Bryson.

Half a cupful of butter, one cupful of sugar, large cupful of cream, two cupsful of molasses, one teaspoonful of soda, one of cream of tartar, three of ginger. Bake in a bread pan.

GINGER SNAPS.

Miss J. N. Carmichael, Bryson.

One pint of molasses, one half coffeecupful of sugar, some lard or butter, half a cupful of water, one teaspoonful of soda, one teaspoonful of cream of tartar. Roll and cut out and bake quickly.

SOFT GINGER-BREAD.

Miss J. N. Carmichael, Bryson.

Five cupsful of flour, three cupsful of molasses, one cupful of butter, one cupful of milk, two teaspoonsful of ginger, one teaspoonful of soda, three eggs; pour into a pan and bake slowly.

SOFT GINGER-BREAD.

Mrs. Donaldson.

One teacupful of butter, one teacupful of sugar, one teacupful of milk, one teacupful of molasses, three teacupsful of flour, four eggs, one and a half teaspoonsful of soda, one and a half teaspoonsful of cream of tartar. Ginger to taste.

SOFT GINGER-BREAD.

Miss M. M. Hutchison.

Two-thirds of a cupful of butter, one cupful of brown sugar, two eggs, one cupful of molasses, one cupful of sweet milk, two and a half teaspoonsful of baking powder, four cupsful of flour. Ginger and spice to taste.

GINGER SNAPS.

Miss M. M. Hutchison.

One pint of molasses, one cupful of butter, one tablespoonful of ginger. Put them together and let them boil up once, cool them, and add two small teaspoonsful of flour, enough to roll out therein.

GINGER SNAPS.

Mrs. G. M. Hutchison.

One cupful of butter, one cupful of brown sugar, two cupsful of molasses, two cupsful of cold water, two tablespoonsful of baking powder. Mix stiff with flour. Bake in a hot oven.

GINGER-BREAD.

Mrs. Laird, Bristol.

Two cupsful of butter, two cupsful of sugar, two cupsful of molasses, three tablespoonsful of ginger, one and a half tablespoonsful of allspice, two tablespoonsful of soda,

two cupsful of sour cream, to all of which add flour enough to make a batter like pound cake.

THIN GINGER SNAPS (WITHOUT EGGS).

Miss Jane Martin, Ottawa.

Take one cupful of molasses, one cupful of butter, one cupful of brown sugar; mix the molasses, butter and sugar well together. Then take one cupful of milk, one teaspoonful of cinnamon, one teaspoonful of soda, two teaspoonsful of cream of tartar, flour to thicken it to a batter. After all is ready, take a little brown sugar, roll and stir in to make them crispy. Then butter the pan. Drop a spoonful in the pan, not too close together. Bake in a hot oven.

HONEY GINGER CAKE.

Miss McQuarrie.

Rub together a pound of sifted flour, a pound of fresh butter; mix in a teaspoonful of fine brown sugar, two large tablespoonsful of strong ginger, and, if you like them, two tablespoonsful of carraway seeds. Having beaten five eggs, add them alternately with a pint of strained honey; stirring in towards the last, a small teaspoonful of soda that has been dissolved in a little vinegar. Having beaten or stirred the mixture long enough to make it light, transfer it to a square tin or block-tin pan. Put into a moderate oven and bake an hour or more according to thickness.

GINGER-SNAPS.

Mrs. McKellar, Ottawa.

Half a pint of molasses, one cupful of sugar, one cupful of butter, boil together, then add four teaspoonsful of soda, three teasponsful of ginger, two teaspoonsful of cinnamon, and one teaspoonful of cloves. Flour enough to mould very stiff. Roll out very thin.

GINGER SNAPS.

Mrs. (Rev.) R. McLennan, P. E. I.

One cupful of butter, one cupful of ginger, one cupful of molasses, two teaspoonsful of soda, and two teaspoonsful of ginger, half a cupful of hot water. Flour to roll.

SOFT GINGER-BREAD.

Mrs. McTavish, Osgoode.

Two eggs (not beaten), one cupful of molasses, half a cupful of sugar, one cupful of sour milk, three parts of a cupful of shortening, one tablespoonful of ginger one teaspoonful of soda, sufficient flour to make as thick as a sponge-cake.

SOFT GINGER CAKE.

Miss Robertson, Thorold.

One cupful and a half of molasses, half a cupful of brown sugar, half a cupful of butter, half a cupful of sweet milk, two teaspoonsful of ginger, one teaspoonful of soda, three cupsful of flour, no eggs.

PLUM GINGER-BREAD.

Mrs. Ritchie, Portage-du-Fort.

One cupful of butter, two cupsful of molasses, three eggs, one cupful of new milk, one cupful of raisins, two cupsful of ginger, one teaspoonful of soda. Bake moderately.

GINGER SNAPS.

Mrs. Ritchie.

Two cupsful of molasses, one cupful of brown sugar, one half cupful of butter, one half cupful of lard, one cupful of sour milk, one tablespoonful of soda, one tablespoonful of ginger. Mix as soft as possible to roll.

GINGER-BREAD.

Mrs. Thompson, Point Fortune.

One cupful of molasses, one cupful of sugar, half a cupful of butter, three-quarters of a cupful of milk, one teaspoonful and a quarter of soda, two teaspoonsful of cream of tartar, one teaspoonful and a quarter of ginger. Mix rather stiff.

GINGER-BREAD.

Miss Thompson, Renfrew.

Three eggs, half a cupful of sugar, one cupful of butter, one pint of molasses, one cupful of sour milk, one teaspoonful of soda, one tablespoonful of ginger. Nutmeg and cinnamon to taste, and flour to thicken like sponge-cake.

SOFT GINGER-BREAD.

Miss Stewart.

One cupful of molasses, one cupful of butter, one cupful of sour milk, four cupsful of sifted flour, one egg, one tablespoonful of ginger, two tablespoonsful of soda.

GOOD EVERY-DAY GINGER-BREAD.

Mrs. Williams, Chaudière.

Three cupsful of flour, one cupful of sour milk, one cupful of sugar, one cupful of molasses, three-quarters of a cupful of butter, two eggs not beaten, one heaping teaspoonful of soda, one heaping teaspoonful of ginger, spice to taste. Bake twenty minutes in shallow pans.

GINGER SNAPS.

Mrs. White, Bradford, Pa.

Take three pounds of flour, one pound of butter, one pint of molasses, one tablespoonful of soda, four table-

spoonsful of ginger; three-quarters of a pound of brown sugar makes them more crisp. Roll out thin, and bake in buttered tins in a quick oven.

CHOICE GINGER-BREAD.

Mrs. White, Bradford, Pa.

Two cupsful of Orleans molasses, one cupful of brown sugar, one cupful of lard, two cupsful of sour milk, one teaspoonful of soda, one teaspoonful of cream of tartar, one teaspoonful of ginger, one teaspoonful of cinnamon, one teaspoonful of cloves, two eggs; add currants, raisins, citron if you like.

SOFT GINGER-BREAD.

Mrs. James Thomson.

Two cupsful of molasses, one cupful of sugar, one cupful of butter, one teaspoonful of soda, one cupful of milk, four cupsful of flour, four eggs, one teaspoonful of ginger. Bake in a brisk oven.

GINGER CAKES.

Miss Robertson, Thorold.

One egg, one tablespoonful of lard, one tablespoonful of ginger, one cupful of molasses, half a cupful of milk, one teaspoonful of soda. Flour to roll out.

WHEAT MEAL GINGER-BREAD.

Family Friend.

One pound and a quarter of wheat meal, one pound of treacle, quarter of a pound of sugar, a quarter of a pound of butter, three-quarters of an ounce of carraway seeds bruised, three-quarters of an ounce of ginger, three-quarters of an ounce of lemon peel, half a pint of new milk, one teaspoonful of soda. Bake in a very slow oven.

GINGER NUTS.

Miss Robertson, Thorold.

One cupful of baking molasses, three ounces of ginger. Rub butter, sugar and flour together.

YORKSHIRE CAKES.

Family Friend.

Take two pounds of flour and mix with it four ounces of butter melted in a pint of good milk, three spoonsful of yeast, and two eggs. Beat all well together and let it rise, then knead it and make it into cakes. Let them rise on tins before you bake them, which do in a slow oven.

RICE CHEESE CAKES.

Mrs. (Hon. A.) Vidal, Sarnia.

Half a pound of ground rice, half a pound of butter, half a pound of white sugar, four eggs, grated rind and juice of one lemon. Whip the eggs and mix all together, fill patty-pans, lined with puff-paste.

EXCELLENT SPONGE CAKE.

Mrs. (Hon. A.) Vidal, Sarnia.

Eight eggs, four cupsful of fine white sugar, four cupsful of flour, one cupful of cold water (not too full), essence of lemon, one teaspoonful of baking powder. Beat the eggs to a very stiff froth.

CHAPTER XXVIII.

SANDWICHES, BREAKFAST AND TEA RELISHES, ENTREES, CROQUETTES, ETC.

GRATED HAM SANDWICHES.

GRATE finely as much well cooked ham as you are likely to require. Flavour it with very little cayenne and some nutmeg. Roll out some good puff paste very thin. Cut it into two perfectly even portions. Prick in one or two places to prevent its rising too highly, and bake in a quick oven till of a golden brown. Then take it out and let it stand till cool, when spread a little fresh butter lightly over the whole. This should not be done till the paste is perfectly cool. Now spread the grated ham evenly over the paste. Lay the second piece of puff-paste over it, and with a very sharp knife cut into small-sized sandwiches. This is a charming supper dish.

SAUSAGE ROLLS.

Roll some puff-paste rather thin, cut it into squares of about four inches. Take the skins off the sausages, divide them in two, roll them in flour, and put one-half in each roll, turn the paste over. Cut it straight with a knife at the ends. Glaze with white of eggs and bake in a quick oven.

PORK CAKE.

Mrs. Brown, Ottawa.

One pound of salt pork, fat, chopped fine, pour half a pot of boiling water over it, two cupsful of sugar, one cup-

ful of molasses, one pound of raisins, a teaspoonful of soda, a quarter of a pound of citron-peel. Spice to taste. Mix altogether, with flour, to the thickness of a common cake. Bake slowly. If you choose you can add more fruit.

FRENCH DISH.

Mrs. E. K. Bronson.

Cold meat and hard boiled eggs, chopped fine, mustard, vinegar, a little butter, red and black pepper, salt; three eggs, for medium-sized side dishful. Put in the seasoning to suit taste.

COLD JOINT.

Miss Maggie Bunton, Bradford, Pa.

Take what is left of a cold turkey, chop fine, pour over it hot cranberry sauce enough to make the pieces of meat stick together when cold. Mix thoroughly, put it into a deep dish and press down solid with the bottom of another dish. When cold, turn out and cut into slices.

CHICKEN HALIBUT.

Miss Jennie C. Boardman, Lowell, Mass..

Put one pound and a-half of chicken halibut in a deep baking dish. Fill the dish with milk, and sprinkle over salt, flour, pepper, and a little butter. Let this bake one hour. Ten minutes before the expiration of the hour break into the milk around the fish six or eight eggs.

MINCED VEAL.

Mrs. Cantin, Montreal.

Chop three and a half pounds of veal very fine, add one tablespoonful of pepper, one ounce of salt, one nutmeg, four Boston crackers rolled fine, a piece of butter the size of an egg, three well beaten eggs. Make the whole into

a loaf and bake two hours, taking care to baste it often To be cut in slices and eaten cold.

SPICED MEAT.

Mrs. (Capt.) Cowley.

Three pounds ofraw beef or veal—nicely chopped—one tablespoonful of salt, a dessertspoonful of pepper, the same of sage and savory, two tablespoonsful of butter melted, two eggs, half a cupful of rolled cracker, mix well, shape in a long roll like butter. Bake two hours. Be sure to keep water in the pan and baste often. When cold, it is nice sliced for tea.

OMELETTE.

Mrs. Donaldson.

Six eggs, half a teacupful of milk, one teaspoonful of flour, one ounce of butter, two teaspoonsful of yeast powder. Beat the whites and yolks separately. Boil the milk, and just as it comes to the boil stir in the flavour, then the eggs, and lastly the yeast powder.

FISH BALLS.

Mrs. James Dalgliesh.

Two cupsful of cold boiled codfish, or salted, one cupful of mashed potatoes, one half cupful of drawn butter with an egg beaten, season to taste. Chop the fish when you have freed it of bones and skin; work in the potatoes and moisten with the drawn butter until it is soft enough to mould and will yet keep in shape. Roll the balls in flour and fry quickly to a golden brown, in lard or clear dripping. Take from the fat so soon as they are done, say in a colander sieve, and shake gently to free them from every drop of grease. Turn out for a moment on white paper to absorb any lingering drops and serve up on a hot dish.

CODFISH BALLS.

Mrs. J. W. Farrell, Kingston.

Boil the fish the day before, then pick fine and mix with mashed potatoes. To a two quart bowl of fish and potatoes (one third fish to two thirds potatoes), chop up four hard-boiled eggs and a teacupful of drawn butter and a little pepper. Let it stand till to-morrow, then make into balls and fry in lard.

OMELETTE.

Miss Junor, St. Mary's.

Take a slice of bread an inch thick, cut off the crust from it, pour half a pint of boiling water upon it, season with pepper and salt to taste. Beat up the yolks of five eggs and add to the bread and milk when cold; then add the whites well beaten. This makes two omelettes.

SIDE-DISH OF MEAT.

Mrs. W. Kennedy, Owen Sound.

Take pieces of meat left from roast, and add some fresh beefsteak, put in cold water and stew two hours or more, when near time for serving mix a little milk, flour, butter, pepper and salt together, enough to cover your meat; boil all together, serve hot.

FRENCH MODE OF WARMING VEAL.

Miss Lesslie, Kingston.

Take cold meat left from roast, cut into small pieces, season with salt, pepper, and a little grated nutmeg or mace, sprinkle with a little flour; put in the fryingpan a little milk and any gravy or jelly left, then put in meat and the white of one egg well beaten, then remove from the fire and stir in the yolk of one egg.

CHICKEN LOAF.

Mrs. Thos. McKay.

Boil a chicken until it will come readily from the bones, boiling down the broth until there is but little left. Chop the chicken when cold, adding the jellied broth; chop or crumble fine bread, and add to the chicken, with two eggs (raw), pepper, salt, and mace to taste; work the whole into a loaf, glaze with white of egg and cover with crumbs, put in the oven and cook until brown. To be cut in slices and eaten cold.

SARDINE SANDWICHES.

Mrs. Thos McKay.

Take some sardines from a tin, free them from oil, remove the tails and skin and bone, pound them in a mortar with a piece of fresh butter, an anchovy, a little mace, salt and cayenne; spread the mixture between slices of brown bread and butter; or they may be simply skinned, boned, and halved, and with the addition of salt and pepper and a little French mustard, placed between slices of bread and butter.

A DELICATE OMELETTE.

Mrs. J. W. Farrell, Kingston

Break eight eggs in a stewpan, to which add a teaspoonful of very finely-chopped parsley, half a teaspoonful of salt, a pinch of pepper, and three good tablespoonsful of cream, beat them well together, then put two ounces of butter in an omelette-pan, stand it over a sharp fire, and as soon as the butter is hot, pour in the eggs, stir them round quickly with a spoon until delicately set; then shake the pan round, leave it a moment to colour the omelette, hold the pan in a slanting position, just tap it upon the stove to bring the omelette to a proper shape, and roll the flap

over the spoon; turn it upon your dish and serve it as soon as done. Take care not to do it too much.

SANDWICHES.

Mrs. J. W. Farrell, Kingston.

For improved sandwiches, boil a few pounds of ham and chop it very fine while it is yet warm—fat and lean together—rub dry mustard in proportions to suit your taste through the mass, add as much sweet butter as would go to the spreading of your sandwiches, and when thoroughly mixed, split light biscuits in halves and spread the ham between. These can be eaten without trouble, and will be found excellent.

SCALLOPED VEAL.

Mrs. J. W. Farrell, Kingston.

Chop cold cooked veal fine, put a layer in a baking-dish, alternating with a layer of powdered crackers, salt, pepper and butter, with two eggs beaten up with a pint of milk, cover with a plate, and bake half an hour.

POTATO OMELETTE.

Mrs. J. W. Farrell, Kingston.

This may be made with a mashed potato or two ounces of potato flour and four eggs and seasoned with pepper, salt and a little nutmeg. It should be made thick, and being rather substantial a squeeze of lemon improves it. Fry a light brown.

MOCK DUCK.

Mrs. Ross, O.L.C.

Take a slice of beafsteak about three pounds, prepare a dressing and spread over it, and roll up and tie very tightly, and bake.

JELLIED CHICKEN.

Mrs. Ross, O.L.C.

Cut up two chickens and boil in enough water to cover them, until tender, remove the skin and bones, and season the liquor, of which there would be a little less than a quart, with butter, pepper and salt and the juice of a lemon, if liked, dissolve a quarter of a box of gelatine in a little warm water, and add with the chicken to the liquor. Boil up once, and pour into a mould. When cold cut with a very sharp knife, or it will break in pieces.

MINCED VEAL.

Mrs. White, Bradford.

Three pounds of veal finely minced, a quarter dozen of soda crackers pounded fine, three eggs, salt, pepper, sage, cinnamon, and cloves. Bake three hours. Cut cold. Half a pound of salt pork, baste with butter.

PICKLED HERRINGS.

Miss Young.

Prepare the herrings as for cooking. Pack in a stone jar, having previously rubbed them well with a mixture of salt, pepper and allspice. Cover with vinegar. Cover the jar and set in a slow oven, and let it stand fourteen hours. Take out of the oven when a stronger fire is required; when thus prepared they are ready for use at any time.

JELLIED VEAL.

Young Ladies' Journal.

Take a knuckle of veal, wash it, put it in a pot with water enough to cover it, boil it slowly for two or three hours; take out all the bones—be sure to pick out all little ones—cut the meat into little pieces, put it back in

the liquor, season to your taste with pepper, salt, and sage; let it stew away until pretty dry; turn it in an oblong dish, or one that will mould it well to cut in slices.

LITTLE PORK PIES FOR BREAKFAST.

Family Friend.

Three and a half pounds of flour, one pound of lard, one pint and a half of water, three teaspoonsful of pepper, six teaspoonfuls of salt, five pounds of meat. Boil the lard and water together, pour boiling on the flour, having first made a hole in the flour, mix well and let it stand by the side of the fire—it must not be too cold or too hot, or it will not rise nicely; mould it as an ordinary raised pie of the size you wish; fill the pies with the meat, cut in very small square pieces, season it, pour a little water in, put on the lid, pinch the edge together, trim round with scissors and ornament with leaves formed with a paste-cutter. Let the pies stand at least four hours before baking; put them in rather a slow oven; bake from one and a half to two hours, When brought out of the oven pour into the hole of the lid of the pies, through a funnel, as much gravy as they will take, previously made from the bones and trimmings of the pork.

MUSHROOMS.

To stew: Pare neatly, put in a basin of water with a little lemon juice for a few minutes; lift them out carefully and put them to stew gently, closely covered, for half an hour, with a good piece of butter, a little pepper and salt, add a spoonful or two of cream shortly before serving, flour to thicken, lemon juice or nutmeg may be added, but the exquisite flavour of perfectly fresh mushrooms—others are really unfit for use—is only spoiled by such additions. Broiled.—Broil large flaps, turning them once over a clear fire; put them in a very hot dish, with a piece of butter and a sprinkling of pepper and salt on

each mushroom ; serve very hot and quickly. Baked.—Put them into a tin baking dish with butter, &c. Bake gently ; pile high on dish ; mix a little cream with white stock, and pour round.

FISH CROQUETTES.

Young Ladies' Journal.

The remains of any cold fish. Remove all skin and bones most carefully, then mash the fish free from all lumps ; add a piece of butter, pepper, salt and mace (and if you have any cold crab or lobster sauce so much the better). Form the fish into portions the size and shape of an egg, if too soft a few bread-crumbs may be added. Dip each portion into an egg well beaten up, and then into fine bread-crumbs. Fry a golden brown in boiling lard, drain and serve on a napkin garnished with fried parsley or on a dish with tartre sauce.

CHICKEN SANDWICHES.

Family Friend.

Ingredients : chicken and ham, four eggs, one tablespoonful of salad oil, mustard, vinegar (chop the chicken not too fine), also a little nice ham ; then braid together the yolks of the eggs (boiled very hard) with the oil, when smooth, add a little made mustard and vinegar, should it not be salt enough from the ham, add a little salt ; stir this mixture well and add the meat ; have ready some thin slices of bread buttered, and put some of the mixture between two slices ; very nice.

HAM OMELETTE.

Young Ladies' Journal.

It is easily and quickly made and relished well. Beat four eggs till quite feathery, then add three large spoonsful of finely minced ham ; butter the fryingpan well and

pour all in, when well set, roll up like a jelly roll and serve immediately; a steady and moderate fire is always necessary to make a nice omelette.

HAM AND TONGUE SANDWICHES.

Keep an unopened can in the house and then you can have sandwiches at any moment.

TO COOK CANNED SALMON AND LOBSTER.

Home Messenger.

Open the can by taking the top off, drain away the liquor, take a tablespoonful of butter, a teaspoonful of vinegar and a teacupful of boiling water; pour over the salmon, set the can in a pot of hot water and let cook for twenty or thirty minutes, again drain off the liquor, let the salmon cool and pour over it a Mayonnaise dressing. Lobsters should be drained in a colander and left to air two hours.

RELISH FOR COLD MEAT LUNCHEON.

Family Friend.

Take four ripe tomatoes, divide in halves, and fill each with a little butter and bread-crumbs, salt and pepper; add vinegar in the dish they are to be baked in.

SALMON IN A MOULD.

Home Messenger.

One can of salmon, four eggs beaten light, four tablespoonsful of butter melted, but not hot, half a cupful of fine bread-crumbs; season with pepper, salt and minced parsley; chop the fish fine, then rub the butter in till smooth; beat the crumbs into the egg and season before working together, put into a buttered mould and steam one hour. Sauce for the same: one cupful of milk heated

to a boil, thickened with one tablespoonful of cornstarch and one tablespoonful of butter rubbed together, the liquor from the salmon, one raw egg, one teaspoonful of tomato catsup, pinch of mace and a pinch of cayenne; put the egg in last and very carefully. Lobster may be prepared in the same way.

FRIED CHICKEN.

Family Friend.

Fry some slices of salt pork until the grease is extracted, but not until they brown. Wash and cut up a young chicken of boiling size, soak in salt and water half an hour, wipe dry, season with pepper, dredge with flour, and fry in the hot fat to a nice brown; set aside in a hot covered dish; pour into the gravy left in the pan a cup of cream or rich milk; thicken with a tablespoonful of flour, the same of butter, and add a little chopped parsley; boil up and pour over the chicken.

SCALLOPED CHICKEN.

Mince cold chicken and a little lean ham quite fine, season with pepper and a little salt if needed, stir all together, add some sweet cream, enough to make quite moist, cover with crumbs, put it into a scallop shell or a flat dish, pour a little butter on top and brown before the fire or front of a range.

BISCUITS.

Godey's Book.

Take about half a pound of trimmings or puff paste, give it three turns or folds, roll it out to the thickness of a penny piece, place small balls of croquette meat at the distance of about two inches from each other; moisten the paste around these with a little egg, fold the flap of the paste over the balls, press all around them with the thumb, cut them out with a fluted round tin cutter, place

them on a floured dish, dip them in egg, and then bread crumbs and fry them in hot lard, a light brown colour; dish them up with fried parsley,

CROQUETTES OF MUTTON.

Godey's Book.

Make about half the quantity of the preparation for rissoles. Roll out some puff paste rather thin, cut out with a round cutter, about the size of the top of a teacup, as many circles of paste as you wish rissoles, put on each a large teaspoonful of the mince, double half the circle over it, wet the edges and press them together, and either fry the croquettes in hot fat or bake them in the oven; if baked, wash them over previously with beaten yolk of egg. Dish them high on a folded napkin, and send to table very hot.

LIEBIG SANDWICHES.

Cassell's Household Guide.

For travellers or invalids, Liebig's extract of meat makes a very nice and nutritious sandwich. Directions: Cut four thin slices of bread and butter, using the best fresh butter, spread over two of the slices a thin layer of the extract, with a little mustard. The extract is generally sufficiently salt, but it may be added if desired. Place on the top of these two slices, the other two slices of bread and butter.

CHAPTER XXIX.

SAVOURY JELLIES AND JELLIES.

ASPIC JELLY.

Home Messenger.

TAKE of veloute (a finely prepared veal stock, made from knuckles of veal) four gallons, boil it down to two gallons, add to this eight calves' feet, and boil briskly for two hours, add to this six lemons, two sticks of cinnamon, two teaspoonsful of mace, either powdered or in blades, salt to bring to a flavour half a pound of sugar, boil two hours, set aside on the range to settle and strain through flannel bags twice.

HARTSHORN JELLY.

Mrs. Breden.

Hartshorn one pound, water one gallon, peel of two lemons, boil over a gentle fire until sufficiently thick, strain and add loaf-sugar half a pound; whites of ten eggs well beaten to a froth, juice of six lemons, mix well together and put into moulds.

ISINGLASS JELLY.

Mrs. Breden.

Put four ounces of isinglass and two ounces of cloves into a gallon of water, boil it down to half a gallon, strain t upon four pounds of loaf-sugar, and put into moulds.

LEMON JELLY.

Mrs. Breden.

Isinglass two ounces, water one quart, boil; add sugar one pound, clarify, and when nearly cold, add the juice of five lemons, and the grated yellow rinds of two oranges and two lemons, mix well, strain off the peel and put in glasses or moulds.

TAPIOCA JELLY.

Mrs. Breden.

Wash eight ounces of tapioca well, then soak it in a gallon of fresh water five or six hours, add the peels of eight lemons, and set all on to heat, simmer till clear, add the juice of eight lemons, flavour and sugar to taste, then pour into moulds.

JELLIED CHICKEN.

Mrs. McKenzie, Almonte.

Cut up your fowl, lay it in on your stewpan, sprinkle with pepper and salt, cover with water and boil till the meat will shake from the bones (have ready a package of gelatine soaked in a cupful of water), after removing the fowl pour the gelatine into the liquor, season with a little mace, take the meat from the bones, arrange it nicely in your mould, dark and light alternately, two eggs boiled hard and cut in thin slices may be added, then pour the liquor over and set it in a cool place.

CHICKEN JELLY.

Mrs. McKenzie, Almonte.

Put a fowl into a pan (an old one preferred), also a hough of beef with carrot, turnip and salt (no pepper), a sufficient quantity of water so as to allow of slow boiling for twelve hours without adding any water; put it

through a sieve into a large dish, let it cool, take off the fat, use the fat either cold as a jelly or melted as soup with some toast.

ORANGE JELLY.

Mrs. James Rodger, Montreal.

Soak one package of gelatine in half a pint of cold water one hour, add the juice of three lemons, two pounds of sugar, one quart of boiling water, when well dissolved add one pint of orange juice, strain carefully and set in a cool place till ready for use.

CURRANT JELLY.

Mrs. James Rodger, Montreal.

Wash and strain the currants. Boil the juice and skim it. To each pound of the juice allow one pound of loaf sugar. Measure the juice when it is boiled, and then throw the sugar into a pan and make a syrup of it with a little water. Then add the juice and let it boil rapidly till done. Jellies should always be made quickly. Those who are very particular use only the juice which first flows through the straining bag, as the thicker particles which come through when the bag is squeezed, prevent its being so brilliantly clear. Jelly should always be boiled sufficiently at first, as it cannot be reboiled like preserves. If boiled a second time it will not be jelly but only of the consistency of syrup.

ORANGE JELLY.

Mrs. James Rodger, Montreal.

Peel twelve large and sweet oranges; cut them into small pieces, and squeeze them thoroughly through a linen bag. To one pint of juice, add one pound of sugar; when the sugar is dissolved, put it over the fire; dissolve two ounces of isinglass in just enough hot water to cover

it, and add it to the jelly as it begins to boil. Let it boil very fast for twenty minutes. Put it hot into the jars and tie up with paper.

STRAWBERRY JELLY.

Mrs. James Rodger, Montreal.

Express the juice from the fruit through a cloth, strain it clear, weigh and stir to it an equal proportion of the finest sugar, dried and reduced to powder; when this is dissolved place the preserving pan over a very clear fire and stir the jelly often until it boils; clear it carefully from scum and boil it quickly from fifteen to twenty minutes. This receipt is for a moderate quantity of the preserve; a very small portion will require much less time.

APPLE JELLY.

Mrs. James Rodger, Montreal.

Pare, core and cut small, any good baking apples, say nine pounds in weight, put them into a stewpan with three pints of water; boil them gently, stirring them till the liquid can be passed through a jelly-bag—then to each pint add three-quarters of a pound of powdered loaf sugar. Set it on the fire, boil it fifteen minutes, skimming it, when it will jelly; but if it be overboiled it will resemble treacle.

APPLE JELLY IN MOULDS.

Mrs. James Rodger, Montreal.

Peel and core juicy apples and boil two pounds of them with half a pint of water to a jelly, pass it through a sieve. Add three-quarters of a pound of loaf sugar, the juice of one lemon, and one ounce of isinglass, dissolved in very little water. Mix together, strain and pour into moulds.

CHAPTER XXX.

CHEESE, DAIRY AND COWS.

FONDUE.

Mrs. Alexander, New Edinburgh.

TAKE two ounces of bread and boil in half a pint of milk, till quite soft, grate into it four ounces of cheese, the yolks of three eggs, a lump of butter the size of an egg. Put all in with the bread, and let it just boil. Keep stirring the whites of the eggs to a stiff froth. Mix all well together. Pour into a pudding-dish and bake when it will rise and brown quickly. To be eaten hot with a little mustard.

CHEESE STRAWS.

Mrs. Dickie.

Two ounces of butter, two ounces of flour, two ounces of bread-crumbs, two ounces of grated cheese, a little salt and pepper. Mix these ingredients into a paste and roll it a quarter of an inch thick, cut it into narrow slips; lay them on a sheet of paper and bake for a few minutes. Serve cold.

FONDUE.

Miss Douglas, Kingston.

Four eggs, weight of two in cheese, add in butter salt, and pepper, black and red, to taste. Separate yolks and whites, beat the yolks, and grate or cut the cheese into thin slices. Break the butter into small pieces, add to

the other ingredients and beat thoroughly; whisk the whites and stir in lightly, just before putting into the oven: fill the dish half-full, as the fondue should rise in fifteen or twenty minutes. Sufficient for four or five persons. It is to be eaten with mustard and the plates are to be very hot.

CREAM CHEESE.

Mrs. Dickie.

Take a large pan of rich unskimmed milk, that has set in the dairy all night, and is from pasture-fed cows in the summer. Have ready a small teacupful of rennet-water, in which a piece of rennet from four to six inches square has been steeping several hours. Stir the rennet-water into the pan of milk, and set it in a warm place until it forms a curd. Tie up the curd in a clean linen bag, and hang it up in the dairy with a pan under it to receive the droppings till it drops no longer. Then transfer the curd to a small cheese-mould. Cover it all over with a clean linen cloth, folded over the sides and well secured. Put a heavy weight on the top so as to press it hard. The wooden vessel in which you mould cream cheeses should be a bottomless, broad hoop, about the circumference of a dinner-plate. Set it, before you fill it with the curd, on a very clean table, or a large flat dish. Turn it every day for four days, keeping it covered thickly all over with fresh green grass, frequently renewed. When done, keep it in a dry, cold place, just rubbing the outside with fresh butter. When once cut, use the whole on that day, as it may spoil before the next. Send it to the table cut across in triangular or pie pieces.

TO MAKE BUTTER.

Miss Barbara Greig, South Georgetown.

In order to make butter well, it is necessary that the vessels in which the milk is kept, be sweet and clean, and

the milk-room in summer cool and airy. Wooden churns are mostly used and they should be kept sweet and clean in the same manner as the other vessels, exposing the inside to the heat of the sun, until thoroughly dry, after each time of washing. A wooden tub and basin is also necessary for receiving and working the butter after it is made. Care is necessary that the churning is neither too fast nor too slowly performed. Scald the tub and ladle, then fill it with cold water until the butter is made. After the butter is made, take it from the buttermilk with the ladle, pressing it against the side of the churn to free it from the milk. Put the butter in cold water, then with the ladle work all the milk from it, changing the water until it is clear: it is best to have ice-water, if possible, in summer. To each pound of butter put a small teaspoonful of fine salt, and a small teaspoonful of fine white sugar; work it nicely into the butter, and pack it in wooden or stone vessels. Put a piece of muslin and a cover over, to keep it from the air. The shelves and floor of a milk-room should be washed and wiped dry twice a week in summer, and once each week in winter. The place should be cool and sweet and free from any mustiness, which will affect the milk.

COWS.

Miss Beecher.

The kind of butter depends very much upon the kind of cows. Those who give a great deal of milk are usually small and thin. Every cow should have a teacupful of salt each week, and must be well fed. Green cornstalks and carrots are excellent for cows. Turnips, cabbage and parsnips spoil the milk. The waste of a kitchen with a quart of corn meal and as much hay as she will eat daily, is good fare. Skimmed milk for a drink is good, and if it is refused, withhold water, and the cow will learn to love it. Milk three times a day, and you get

much more cream; stripping must be done thoroughly or you lose cream and dry up the cow. Never make a cow run, as it injures the milk. Use tin vessels for milk. A stone-ware churn is best.

CHEESE CREAM.

Mrs. Thos. McKay.

Put three pints of milk to half a pint of cream warm, or according to the same proportions, and put in a little rennet. Keep it covered in a warm place, till it is curded. Have a mould with holes, either of china or any other. Put the curds into it to drain about an hour; serve with a good plain cream, and pounded sugar over it.

TO PREPARE RENNET TO TURN MILK.

Warne's Every-day Cookery.

Take out the stomach of a calf as soon as killed, and scour inside and out with salt. After it is cleared of the curds always found in it, let it drain a few hours; then sew it up with two handsful of salt in it, or stretch it on a stick, well salted, or keep it in the salt wet, and soak a piece for use, which will do over and over again by washing it in fresh water.

NAPKIN CHEESE.

Warne's Every-day Cookery.

One pint of thick cream, one teaspoonful of salt. Put a pint of thick cream and a teaspoonful of salt into a cloth, which should be placed in a sieve the size of a tea saucer. Let it stand for twenty-four hours, then turn it. Let it stand for another day and turn it. The day following it will be ready to serve.

CHAPTER XXXI.

PICKLES AND CATSUP.

CHOWDER.

Mrs. Mary Brough, Ottawa.

ONE peck of tomatoes sliced ; sprinkle a little salt on them and let them remain over night. Next morning pour off the liquid and add six onions chopped fine, one cupful of grated horse-radish, one tablespoonful of allspice and cloves and a little nutmeg, one pint of sugar, and as much vinegar as will cover them, and boil them a short time.

TOMATO CATSUP.

Mrs. Breckon, Ottawa.

Take ripe tomatoes, boil till soft, strain through a fine sieve : to one gallon of the juice put two teaspoonsful of salt, two of black pepper, one of mustard, half a tablespoonful of allspice, one teaspoonful of cloves, a small quantity of red pepper, one pint of vinegar, half-a-cupful of sugar ; boil one hour, then add spice and boil till done.

CURRANT CATSUP.

Miss Maggie Bunton, Bradford.

Weigh five pounds of currants from which the seeds have been removed ; put into a jar, and wash well, three pounds of sugar, add two tablespoonsful of cloves, two of cinnamon, one teacupful of sour vinegar.

PICKLED PLUMS.

Mrs. E. R. Bronson, Ottawa.

Seven pounds of fruit, four pounds of sugar, one quart of vinegar, spices to taste; for pears use less sugar.

COLD SLAW.

Mrs. E. R. Bronson, Ottawa.

Cut a cabbage in small pieces and make a dressing as follows: one teacupful of vinegar, two teaspoonsful of mustard, one teaspoonful of salt, four of sugar, two of melted butter; two tablespoonsful of finely-mashed potatoes added to the dressing will improve it.

TOMATO CATSUP.

Mrs. E. R. Bronson, Ottawa.

Take one peck of tomatoes, quarter of a pound of pepper, quarter of a pound of allspice, quarter of a pound of white mustard seed, two ounces of cloves, six tablespoonsful of salt, half-a gallon of vinegar; boil slowly six hours, cool and then bottle.

RECIPE FOR MAKING VINEGAR.

Miss Maggie Bunton, Bradford.

Three gallons of rain-water, one pint of yeast, one quart of molasses; let this mixture stand in the sun from four to six weeks.

RIPE CUCUMBER PICKLE.

Mrs. E. H. Bronson, Ottawa.

Take cucumbers fully ripe, pare and scrape out the inside, cut them in pieces lengthwise, lay them in weak brine for twenty-four hours, then take them out, wipe dry and put in weak vinegar for twenty-four hours; then

to seven pounds of the cucumbers add one quart of vinegar and one pound of sugar; boil till soft. Take out the cucumbers, and to the vinegar add spices to suit the taste (allspice, cinnamon and cloves), boil a few minutes; pour the vinegar on to the cucumbers. A little horse-radish sauce will preserve the vinegar.

TOMATO CATSUP.

Mrs. Baptie.

Wipe one peck of ripe tomatoes, one cup of salt, one large onion. Slice and boil for an hour. Strain through a fine colander or sieve, and return to the kettle. One dessertspoonful of curry powder, one dessertspoonful of black pepper, one teaspoonful of cayenne pepper, one teaspoonful of allspice: now boil twenty minutes, add mustard until of the consistency of paste. Boil a few minutes, stirring all the time. When cold, put into small jars as pickles, and seal.

SWEET APPLE PICKLE.

Mrs. S. Christie.

Two quarts of vinegar, three pounds of sugar, quarter of a pound of cinnamon, quarter of a pound of cloves, two gallons of apples.

SWEET TOMATO PICKLES.

Mrs. S. Christie.

One of vinegar, quarter of a pound of cinnamon, quarter of a pound of cloves, one peck of tomatoes, five cups of sugar.

GREEN TOMATO PICKLES.

Mrs. Thos. Drummond, Kingston.

One peck of tomatoes sliced, one dozen of onions sliced, put alternate layers of onions and tomatoes with salt

sprinkled between in a basin and let stand till next day, then drain off the water: quarter of a pound of mustard, half an ounce of whole black pepper, one ounce of whole cloves, one ounce of white mustard seed. Put alternate layers of tomatoes, onions, and spices; cover with vinegar and boil twenty minutes. I have found this a very good receipt.

TOMATO MUSTARD.

Mrs. Thos. Drummond, Kingston.

One peck of tomatoes, half a pound of salt, six red peppers; boil one hour and strain through a sieve: half an ounce of mace, and half an ounce of cloves, one ounce each of the other spices, and two onions, boil another hour. When cold add a quarter of a pound of best mustard, and half a pint of vinegar.

SPICED CURRANTS.

Mrs. Thos. Drummond, Kingston.

Four quarts of red currants, three pounds of sugar, one pint of vinegar. Cloves, cinnamon, mace, and nutmeg to taste. After boiling together till the currants break, take the currants out and boil the juice slowly for an hour. Put into jars and eat with cold meat of any kind.

INDIAN PICKLES.

Mrs. Horsey.

Six quarts of best vinegar, quarter of a pound of salt, quarter of a pound of root of ginger bruised, one ounce of mace, one tablespoonful of cayenne pepper, 1 ounce of white pepper, quarter of a pound of mustard seed. Mix and boil, and when cold put in a jar and add two ounces of flour of mustard, two ounces of turmeric powder mixed in a little cold vinegar. To this mixture, when cold, add your vegetables. A teaspoonful of curry powder is an improvement.

TOMATO RELISH.

Miss Hunt, Boston, Mass.

Slice one peck of green tomatoes; chop six green peppers, four onions, strew one teaspoonful of salt over them, and let them stand one night. In the morning drain off the water, and put them in a kettle with vinegar enough to cover them, one teacupful of sugar, one of grated horseradish, a teaspoonful of cloves, allspice and cinnamon. Boil until soft, and pack in jars.

SWEET CURRANT PICKLE.

Miss Hunt, Boston, Mass.

Three pounds of currants (stalks off), three pounds of sugar, one pint of vinegar. Take one teaspoonful of ground cloves or cinnamon, nutmegs, allspice. Boil gently one hour.

SWEET PICKLED APPLES.

Mrs. Leslie, Kingston.

Three pounds of sugar, one pint of vinegar, one quart of water, a few cloves, a small piece of mace and nutmeg, the spice to be enclosed in a bag. When this begins to boil, add seven pounds of apples, pared and quartered. Boil until the fruit looks clear. Select apples which do not break readily.

TOMATO KETCHUP.

Mrs. Leslie, Kingston.

Take one peck of ripe tomatoes, slice them, sprinkle a little salt on each layer. Let them stand for twelve hours, then strain carefully to remove all the seeds. For this quantity the spices, which should be whole, are half an ounce of cloves, half an ounce of black pepper, one red pepper. These enclosed in a muslin bag; half an ounce

of mace broken up and put into the ketchup. Boil until quite thick. When cold, add one pint of white wine vinegar, and a quarter pound of mustard.

MUSTARD PICKLE.

Mrs. McGillivray.

One hundred small cucumbers, two quarts of small onions, two quarts of string beans, two quarts of green tomatoes, two heads of cauliflower. The vegetables need to stand in salt and water over night. Drain out of that water in the morning. Cover with vinegar. Boil twenty minutes. Mix one quart of mustard and ten cents' worth of turmeric powder in one extra quart of vinegar about ten minutes before taking off the fire.

TOMATO CATSUP.

Mrs. McGillivray.

Half a bushel of tomatoes, peel them and strain them, then add one tablespoonful of ginger, one of cloves, two of cinnamon, one teaspoonful of red pepper, two-thirds of a cupful of salt, one teaspoonful of mustard, one pint of vinegar, a few onions, simmer slowly two or three hours.

CHUTNEY AND QUIHI.

Mrs. Thomas McKay.

Eight ounces sharp apples, eight of tomatoes, eight of brown sugar, eight of raisins, four of red chillis, salt; mix all together, add three quarts of vinegar and one of lemon juice; place a jar containing this composition on a stove or by the side of a fire, in a heat not less than 130°; stir twice a day for a month then strain but do not squeeze. Bottle the quihi which is an excellent sauce for any kind of fish or meat hot and cold. Put the chutney in pots or jars; use in sauces or gravies, or like mustard with cold meat or spread on grills.

PICKLED ONIONS.

Mrs. Parr, Ottawa.

Take small white onions, peel and put in salt and water over night, then scald in milk and water, half and half, and just let them come to a boil; skim out in a colander to drain, and pour cold water over them, then put in bottles with a red pepper to each bottle, cover with cold vinegar and seal.

TOMATO MUSTARD.

Mrs. Parr, Ottawa.

One peck of ripe tomatoes, boil one hour with six red peppers, then strain through a cloth to take out the seeds, then add one and a quarter cupsful of salt, two small tablespoonsful of black pepper, two of ginger, two of allspice, one small spoonful of mace, one of cloves and three large onions chopped fine; boil another hour and when cold add half a pound of mustard, one small tablespoonful of cayenne pepper, half a pint of vinegar, mix well together and bottle tight.

PICKLED PEACHES.

Mrs. Ray, Ottawa.

Scald the peaches to remove the skins; to twelve pounds of fruit add four pounds of sugar, one quart of vinegar, cinnamon and cloves to taste.

PICKLED (BLUE) PLUMS.

Mrs. Ray, Ottawa.

Five pounds of plums, three pounds of sugar, three pints of good vinegar, one teaspoonful of cinnamon and cloves ground, in a muslin. Let all boil till the fruit is cooked, then skim it out and boil down the juice till it jellies.

SWEET APPLES PICKLED.

Mrs. Ray, Ottawa.

Six pounds of apples (quartered and cored), three pounds of sugar, one quart of vinegar. Spice with cloves. Cook till transparent.

SPICED CURRANTS.

Mrs. Ray, Ottawa.

Five pounds of red currants, four pounds of sugar, one pint of ground ginger, two tablespoonsful of ground cloves and two tablespoonsful of cinnamon. Boil two hours or until quite thick. A nice sauce for cold meats.

CHOWDER.

Mrs. Ray, Ottawa.

One gallon of finely chopped green tomatoes, four or five onions; salt them over night, separate from the juice in the morning. Squeeze as dry as possible; add one tablespoonful of ground pepper, one tablespoonful of allspice and cloves, four tablespoonsful of mustard, half a tablespoonful of grated horse-radish, two good green peppers chopped fine, one ounce of mustard seed. Mix all well and cover with vinegar.

INDIA PICKLE.

Mrs. (Hon. A.) Vidal, Sarnia.

One gallon of good vinegar, four ounces of curry powder, four ounces of turmeric, four ounces of mustard. Rub together, if approved, with half a pint of salad oil, it is a great improvement. Three ounces of ginger, half a pound of shalots, two ounces of garlic, four pounds of salt, four ounces of cayenne pepper, four ounces of mustard seed. Let it stand in a jar covered with a bladder, set in the pickle by the side of the fire for three days, shaking often. The

articles to be pickled such as cucumbers, green tomatoes. French beans, young melons, &c., must all be parboiled in strong brine, strong enough to bear an egg, then dried and and put in the above pickle. Anything may be put in excepting red cabbage and walnut.

SPICED TOMATOES.

Mrs. (Rev. A.) Scott, Owen Sound.

Seven pounds of tomatoes; after peeling use one quart of vinegar, three pounds of sugar (brown sugar is best). Boil two and a half hours; then add half an ounce of cloves, allspice, cinnamon, and boil half an hour more.

BOMBAY CHUTNEY.

Mrs. (Rev.) D. Wardrope, Teeswater.

Bruise in a mortar one half pound of red pepper, half a pound of onions, and half a pound of raisins stoned. Add to this twenty sour apples grated, a pound of brown sugar and half a pint of vinegar. Boil all together for fifteen minutes.

SPANISH PICKLE.

Mrs. (Rev.) D. Wardrope, Teeswater

A peck of green tomatoes sliced thin, one and a half pecks of onions sliced thin, put in layers in a stone vessel with two small cupsful of salt, and let it stand over night, then drain and add to the tomatoes and onions three quarts of vinegar, four ounces of white mustard seed, and half an ounce each of pepper, cloves, ginger and cinnamon ground. Boil one and a half hours.

TOMATO CATSUP.

Mrs. Walford, Renfrew.

To one pail of tomatoes, one quart of vinegar, six tablespoonsful of mustard, six tablespoonsful of salt, six table-

spoonsful of unground pepper, four tablespoonsful of allspice, four tablespoonsful of cloves. Red pepper to suit taste. Cut up tomatoes and boil in tin vessel, strain through a colander.

TOMATO CHOWDER.

Mrs. Walford, Renfrew.

Slice one peck of green tomatoes with large onions, sprinkle salt over each layer. Let them remain over night; next morning strain off the pickle, throw it away and put the tomatoes into a preserving pan. Cover them with vinegar, add two ounces each of allspice and peppers, one cupful of grated horse-radish.

CHOW-CHOW.

Miss Young.

One peck of green tomatoes sliced, sprinkled with salt, let them stand over night; half a cupful of grated horse-radish, four peppers, six onions, one pound of sugar, two tablespconsful of cloves, two tablespoonsful of allspice, vinegar enough to cover. Boil until the tomatoes are tender.

SPICED CURRANTS.

Mrs. Dewar.

To five pounds of ripe currants put four pounds of brown sugar, one pint of vinegar, two tablespoonsful of ground cloves, two of cinnamon, boil gently two or three hours until it thickens.

TOMATO PASTE.

Miss Young.

One peck of ripe tomatoes, one teacupful of salt; boil them until they will go easily through a sieve. Strain and return to the kettle, and add the following: one tea-

spoonful of ground cloves, one teaspoonful of cayenne pepper, one teaspoonful of curry powder, one small onion chopped very fine. Boil till quite thick, then add mustard to form a paste.

ONE WAY TO MAKE TOMATO CATSUP.

The Bazaar.

Slice the tomatoes and sprinkle them with salt to extract the juice, stew it down until quite thick, and after straining through a colander add sugar, a few cloves, and pepper, mace and vinegar to your taste; bottle and wax up tight.

PICKLED CAULIFLOWER.

Common Sense in the Household.

Pick the whitest and closest branches, cut into small sprays or clusters, plunge into a kettle of scalding brine, and boil three minutes, take them out and lay upon a sieve or cloth, sprinkle thickly with salt, and when dry brush this off, cover with cold vinegar for two days' setting the jar in the sun, then pack carefully in stoneware jars, and pour over them scalding vinegar, seasoned thus: To one gallon allow a cupful of white sugar, a dozen blades of mace, a tablespoonful of celery seed, two dozen white peppercorns and some bits of red pepper pods, a tablespoonful of coriander seed, and the same of whole mustard; boil five minutes, repeat the scalding once a week for three weeks, tie up and set away. Keep the cauliflowers under the vinegar by keeping a small plate on top.

PICKLED CABBAGE (PURPLE).

Common Sense in the Household.

Quarter the cabbage, lay in a wooden tray, sprinkle lightly with salt, and set in the cellar till next day; drain off the brine, wipe dry, lay in the sun two hours and cover

with cold vinegar for twelve hours; prepare the pickle by seasoning enough vinegar to cover the cabbage with equal quantities of mace, cloves, whole white peppers, a cupful of sugar to every gallon of vinegar and a teaspoonful of celery seed for every pint; pack the cabbage in a stone jar; boil the vinegar and spices five minutes and pour on hot, cover and set away in a cool, dry place. This will be ripe in six weeks.

PICKLED BUTTERNUTS AND WALNUTS.

Common Sense in the Household.

Gather them when soft enough to be pierced by a pin; lay them in strong brine five days, changing this twice in the meantime, drain and wipe them with a coarse cloth; pierce each by running a large needle through it, and lay in cold water for six hours. To each gallon of vinegar allow a cupful of sugar, dozen each of whole cloves, and black peppercorns, half as much allspice and a dozen blades of mace; boil five minutes, pack the nuts in small jars, and pour over them scalding hot. Repeat this twice within a week; tie up and set away.

CUCUMBER AND GHERKIN PICKLE.

Common Sense in the Household.

Choose small cucumbers or gherkins for this purpose; they are more tender and look better on the table. Reject all over a finger in length, and every one that is misshapen or specked, however slightly. Pack in a stone jar or a wooden bucket, in layers, strewing salt thickly between these; cover the top layer out of sight with salt and pour on cold water enough to cover all. Lay a small plate or round board upon them, with a clean stone to keep it down. You may leave them in the brine for a week or a month, stirring up from the bottom every other day. If the longer time, be sure your salt and water is strong enough to bear up an egg. If you raise your own

cucumbers pick them every day, and drop them in the pickle. When you are ready to put them up throw away the brine, with any cucumbers that may have softened under the process, and lay the rest in cold fresh water for twenty-four hours. Change the water then for fresh and leave it for another day. Have a kettle ready lined with green vine leaves, and lay the pickles evenly within it, scattering powdered alum over the layers. A bit of alum as large as a pigeon's egg will be enough for a two-gallon kettleful. Fill with cold water, cover with vine leaves, three deep; put a close lid or inverted pan over all and steam over a slow fire five or six hours, not allowing the water to boil. When the pickles are a fine green remove the leaves, and throw the cucumbers into very cold water. Let them stand in it while you prepare the vinegar. To one gallon allow a cupful of sugar, three dozen whole black peppers, the same of cloves, half as much allspice, one dozen blades of mace; boil five minutes. Put the cucumbers into a stone jar, and pour the vinegar over them scalding hot, cover closely. Two days afterwards scald the vinegar again and return to the pickles. Repeat the process three times more at intervals of two, four, and six days. Cover with a stoneware or wooden top; tie stout cloth over this and keep in a cool dry place. They will be ready for eating in two months. Examine every few weeks.

SLICED CUCUMBER (VERY NICE).

Common Sense in the Household.

Two dozen large cucumbers, sliced and boiled in vinegar enough to cover them for one hour; set aside in the hot vinegar. To each gallon of cold vinegar allow one pound of sugar, one tablespoonful of cinnamon, one of ginger, one of black pepper, one of celery seed, one teaspoonful of mace, one of allspice, one of cloves, one table spoonfulof garlic sliced, a half teaspoonful of cayenne pepper; put

in the cucumbers and stew two hours. The pickle will be ready for use so soon as it is cold.

TO GREEN PICKLES.

Cassell's Dictionary of Cookery.

Keep them in hot vinegar until they become so, and keep them closely covered down, or the evaporation of the steam may injure the colour. To make pickles crisp, dissolve a very small piece of alum. A piece the size of a bean will be sufficient for a gallon of vinegar.

SUMMER PICKLES FOR PRESENT USE.

Cassell's Dictionary of Cookery.

Cut equal quantities of young onions, sour apples, and fresh cucumbers into thin slices. With these fill a stone jar which will hold a quart of liquid. Shake in with the vegetables a dessertspoonful of salt, and a teaspoonful and a half of cayenne. Pour in four or five tablespoonsful of soy and as much vinegar as the jar will hold, and cover closely until wanted. If it is wished to make this pickle in the winter, finely-minced celery may be substituted for the cucumbers. The pickle can be used the day it is made.

PICALILLY.

Cooley's Receipts.

White cabbages sliced, cauliflowers pulled to pieces, and scalded radishes, topped and tailed French beans, celery in three inch lengths, shoots of elder peeled, clusters of elder-flowers unopened, all salted for two or three days, then mixed with apples and cucumbers sliced, and a large proportion of ginger, garlic, turmeric, long pepper, and mustard seed, as the pickle is expected to be very warm. The vinegar also must be the strongest that can be procured, and just sufficient to float the articles. Any other vegetables may be used at pleasure.

PICKLES, WHOLESOMENESS OF.

Cassell's Dictionary of Cookery.

"Pickles," says Dr. Graham, "are merely vegetable receptacles for vinegar, but the vegetable, being hardened by the acid, renders it somewhat difficult of digestion, and therefore pickles are not to be recommended. The pickled onion seems to be the most wholesome of this sort of condiment."

SOY.

Miss Beecher.

One pound of salt, two pounds of sugar, fried half an hour over a slow fire, then add three pints of boiling water, half a pint of essence of anchovies, a dozen of cloves, and some sweet herbs. Boil till the salt dissolves, then strain and bottle it.

MUSHROOM CATSUP.

Miss Beecher.

Put the mushrooms in layers, with salt sprinkled over each layer, and let them stand four days. Then mash them fine, and to every quart add two-thirds of a teaspoonful of black pepper, and boil it in a stone jar set in boiling water two hours. Strain it without squeezing, boil the liquor, let it stand to cool and settle, then bottle, cork and seal it and set it in a cool place.

HERB SPIRIT.

Miss Beecher.

It is convenient sometimes to use herb spirit instead of the herbs. It is made thus: take all the sweet herbs, as thyme, marjoram, sweet basil, and summer savory, dry, pound, sift and steep in brandy for a fortnight, an ounce to half a pint.

CHAPTER XXXII.

PRESERVING AND CANNING FRUIT.

RASPBERRY WINE.

Mrs. R. Blackburn, New Edinburgh.

ONE gallon of water, one gallon and a half of berries. Wash the berries well in the water. Let them stand twelve hours, then strain; add three pounds and a half of brown sugar to the gallon. Set in an open vessel with small pieces of toast spread with yeast; let stand till fermentation ceases, strain every morning; when done working, add a few raisins and bottle, or keep in stone jars.

ARTIFICIAL HONEY.

Miss Maggie Bunton, Bradford.

Take of Havana sugar ten pounds, water three pounds, cream of tartar forty grains, essence of peppermint, ten drops. First dissolve the sugar over a slow fire and skim, then dissolve the cream of tartar in a little warm water and add with some stirring. then add the honey heated to a boiling point; add the peppermint; stir for a few minutes and let it stand until cold, when it will be ready for use.

RASPBERRY OR STRAWBERRY ACID.

Mrs. Cowley.

Dissolve five ounces of tartaric acid in one quart of water, and pour it on twelve pounds of ripe fruit in a

large jar. Let it stand twenty-four hours; strain it from the fruit without pressing, and to every pint of juice put one and a half of white sugar. Stir with a silver spoon until the sugar is well dissolved, let it stand for a day or two, then take off the scum and bottle for use (not the scum) nicer and more wholesome than raspberry vinegar.

PINE-APPLE MARMALADE.

Mrs. Donaldson.

Peel and grate the pine apple, then weigh it, allowing a pound of the sugar to a pound of the grated fruit. Put the sugar with the pine apple, and let them stand for two or three hours, or until the sugar is dissolved, then put into a preserving kettle, and boil for about twenty minutes, or until it looks clear. Keep in a close jar.

GRAPE JELLY.

Mrs. G. A. Grier, Montreal.

Boil the grapes, stems and all just as they come out of the basket for an hour and a-half, putting in barely enough water to keep the fruit from burning, then remove the kettle and put the contents in a flannel jelly-bag to strain. Squeezing the bag does not make the syrup run. Then to a pint of the liquid put a pound of sugar, put back on the stove again, let it come to a boil, and boil for a short ten minutes, then skim it clear, and put it in small jars or glasses. The Delaware grapes make a more delicious and delicate, though not so stiff, a jelly as the common purple grapes, Isabella or Concord.

HOW TO PRESERVE TOMATOES, GRAPES, PLUMS, ETC.

Dr. G. M. Hutchison.

Make a large box as nearly air-tight as possible by preparing the inside with strong paper; put in movable racks

made of laths, on cleats nailed to the end about five inches apart; on these racks place the fruit, only one layer deep, not using any injured fruit. Break some brimstone in small pieces, and place in a saucer, ignite the sulphur thoroughly, so that all the surface will be in a flame. When done, place in the bottom of the box immediately, close the box tight, and leave for two or three hours, larger fruit requiring a longer time. Remove the fruit and place in open-mouthed jars; pour on them lukewarm water removing the rack, place the jars in the box, and repeat the operation with the sulphur same as before. Cover the jars with paper, to prevent the dust getting in. Keep in a cool place. Tomatoes preserved in this way can be kept indefinitely.

GRAPE JELLY.

Mrs. G. M. Hutchison.

Cover the grapes with cold water, and put them to boil until the skins are quite soft; strain them through a flannel bag until as clear as water. One pound of sugar to a pint of juice, then boil quickly for twenty or thirty minutes.

ORANGE MARMALADE.

Mrs. J. Leslie, Ottawa.

Allow equal weight of bitter oranges and fine loaf sugar. Wash the oranges, wipe them dry, and grate off off any discoloured part. Cut the rind in halves, and with a dessertspoon loosen it all round, to take off each of the halves entire. Take the core and seeds clean from the oranges, leaving the juice with the pulp. Put the peel into a saucepan with plenty of cold water, and cover them closely with a cloth, underneath the cover. Let them boil for some hours, till so tender that the head of a pin will press them easily, drain off the water and while they are hot, with a silver spoon scoop out all the

soft part, leaving the skins quite thin. Cut them into thin parings half an inch long. Clarify the sugar, and boil to a candy height. Put in the parings, and in ten minutes add the juice and pulp, and boil all together till transparent. Part of the peel may be grated to heighten the colour, and a pound and a-half of sugar to a pound of oranges may be used. For those who do not care for the bitter oranges so much, it can easily be made with half and half Seville and sweet.

RASPBERRY VINEGAR.

Mrs. Leslie, Ottawa.

Bruise a quart of fresh-gathered berries in a China basin. Pour over it a pint of good vinegar. Cover it closely. Let it stand three days, and stir it daily; strain it through a flannel bag; let it drip as long as anything will come from it, but do not press it. To one pint of the liquor put one pound of pounded loaf sugar. Boil it ten minutes and take off the fire. Skim as it rises; when cold, bottle and cork tightly.

MARMALADE.

Mrs. (Rev.) J. McEwen, Ingersoll.

Allow an equal weight of white sugar and Seville oranges; to twelve oranges allow one pint of water. Peel the oranges carefully, remove a little of the white pith, and boil the rinds in water two hours, changing the water three times to take off a little of the bitter taste. Break the pulp into small pieces, take out all the pips, and cut the boiled rind into fine chips. Make a syrup with the sugar and water, boil this well, skim it, and when clear put in the pulp and chips. Boil all together from twenty minutes to half an hour. Pour into pots, and when cold cover with paper brushed over with white of egg. The juice and grated rind of a lemon to every twelve oranges;

added with the pulp and chips to the syrup are a great improvement to this marmalade.

APPLES.

The Economical Cook Book.

These make a very nice preserve. Pare them, cover them with water, and boil half an hour, slowly. Then pour the apple-water on the sugar and boil till clear and thick, skimming it carefully; if you add lemons, have ready and lay in with the apples, and let them boil till the apples are tender and clear, but not till they break. When cold put them in jars. They look well cut in halves, preserved with lemons or oranges, or alone, with a little of the essence of lemon.

PEACHES.

The Economical Cook Book.

If you preserve them whole they should be procured before they are quite ripe. Pare them, and boil in the syrup gently until they are tender. If in quarter, crack the pips of half the peaches and boil in the syrup. Strain and cork in the usual way. Put up in jars and glasses. Allow a pound of sugar to a pound of fruit.

PEARS.

The Economical Cook Book.

These look best, if of moderate size, preserved whole, pared with the stems on; make a thin syrup and boil them tender. They will be sufficiently cooked in half an hour. If you wish them nice let them lie in the syrup two days. Drain the syrup from the pears, add more sugar; boil ten minutes, skim and put in the pears. Simmer them until they are transparent; then take them out, stick a clove in the end of each, and lay in a jar when cool. They may be flavoured with lemon.

QUINCES.

The Economical Cook Book.

Pare and core into quarters. Boil until tender in a little water, turn them in an earthen vessel and let them remain one day. Boil and strain the parings and seeds which give a rich jelly liquid; to this add your sugar, clarify, and when hot lay in your fruit and scald it an hour gently. Skim it out, and boil the liquid until sufficiently thick, and pour over. Allow a pound of sugar to a pound of fruit.

PLUMS.

The Economical Cook Book.

May be preserved nice with the skins on or off. If on they should be pricked at the top with a large needle; if you take them off, turn boiling water over them. Plums require a pound and a half of sugar to a pound of fruit. Prepare your syrup thick and lay in your plums to simmer, not boil. Let them remain in a scalding state until cooked through; at least two hours. Then skim out and boil the liquor down about an hour.

TO DRY CHERRIES AND PLUMS.

The Economical Cook Book.

Stone them and half dry them. Pack them in jars, strewing sugar between each layer. They are very nice in pies and otherwise.

GAGES.

The Economical Cook Book.

Allow equal weights of sugar and gages. Make a syrup of white sugar and just water enough to cover the plums. Boil the plums slowly in the syrup ten minutes, turn them into a dish, and let them remain four or five days;

then boil them again till the syrup appears to have entered the plums. Put them in a china jar, and in the course of a week turn the syrup from them ; scald it, and turn it over them hot.

CRANBERRIES.

The Economical Cook Book.

For each peck of cranberries allow two pounds and a half of brown sugar and a pint of molasses. Make the syrup of molasses, sugar, and a little water. When it boils put in the cranberries, and let them boil till transparent. To make cranberry marmalade, boil the cranberries in just water enough to prevent their burning ; strain them when soft, and add to each pound a pound and a half of brown sugar ; stew it over a slow fire, stirring constantly till it becomes a thick jelly.

QUINCES WHOLE.

Select the largest and fairest quinces, as the poorest will answer for jelly, pare them and take out the cores, boil the quinces in water till tender, take them out separately on a platter, to each pound of quinces allow a pound of sugar ; make the syrup, then boil the quinces in the syrup until clear.

TO PRESERVE ORANGES.

Mrs. Thos. McKay.

Boil oranges in clear water until you can pass a straw through the skins, then clarify three-quarters of a pound of sugar to a pound of oranges, and pour it over the fruit when hot; let them stand one night, then boil them in syrup till they are clear and the syrup thick ; take them from the syrup and strain it clear over them.

TO STEW PRUNES.

Mrs. Thos. McKay.

Put a pound of prunes into a small stewpan, with four ounces of white sugar, a small stick of cinnamon and three cloves, cover with water; put it to boil gently for three-quarters of an hour or until the prunes are quite stiff; then take them out, strain the syrup over them and serve cold.

RECIPE FOR CURRANT WINE.

Miss Robertson, Thorold.

Strain the currants, which should be perfectly ripe; to each quart of juice put one quart of water and four pounds of sugar; stir the whole well together and let it stand twenty-four hours without stirring; then skim and set it in a cool place where it will ferment slowly; let it remain three or four days, and if it becomes clear it is fit to bottle.

LEMON MARMALADE.

Miss Emmeline Thompson, Ottawa.

Two large apples, two lemons, two cupsful of white sugar, two nice fresh eggs, a small piece of butter. Grate the apple and rind of lemons, then add the juice, sugar, eggs and butter. Beat all well together and boil ten minutes.

RASPBERRY VINEGAR.

Miss Robertson, Thorold.

Put two quarts of fresh-gathered berries into a stone vessel and pour on them a quart of vinegar, let it stand twenty-four hours, and then strain it through a sieve; then pour the liquid over two quarts of fresh raspberries, and let it again infuse for a day and then strain it a second time; allow a pound of loaf-sugar to every pint of juice, break up the sugar and let it melt in the liquor,

then put the whole into a stone jar, cover it closely and set it into a pot of boiling water, which must be kept on a quick boil for an hour, take off all the scum and when cold bottle the vinegar. It will keep for years.

CURRANT JELLY.

Young Ladies' Journal.

The currants should be ripe and freshly picked. Put them on the fire with only water enough to prevent burning; let them stew gently till they turn white; strain it half an hour, then put on spoonful on a plate and set on ice. If boiled sufficiently it will stiffen in five minutes. If it does not stiffen, boil longer; try it every five minutes. When done strain through a very fine sieve or coarse muslin into glass jars.

STRAWBERRY JAM.

Young Ladies' Journal.

Take ripe strawberries; pick them, and to every pound allow one pound of loaf sugar and one quarter of a pint of currant juice. Pound the sugar; pour the juice upon it. Boil the strawberries for twenty minutes, stirring well with a wooden spoon. Add the sugar and currant juice, and boil together on a hot porcelain plate for half an hour, carefully removing with a spoon all the scum as it rises.

PRESERVED JELLIES AND JAMS.

Young Ladies' Journal.

Fruits for preserving should be gathered in very dry weather, and should be as free from dust as possible. The usual proportion of sugar is one pound to every pound of fruit, but this quantity makes the jam too sweet for most tastes, and a lesser quantity will be sufficient if the fruit be well boiled before the sugar is added. Jam should

be kept in a dry, cool place, and if properly made will only require a small round of white paper, laid quite close, and to be tied down to exclude air and dust. If there be the least damp in the closet, dip the white paper in brandy, tie them down as before, and look to them every two or three months. Boil them afresh on the least appearance of mouldiness or mildew.

RHUBARB MARMALADE.

Young Ladies' Journal.

Peel five oranges, taking away the rind and pips. Put the pulp into the preserving-pan, with the peel, cut very small; add five pounds of rhubarb, cut small, and four pounds of loaf sugar. Boil the whole two hours and the fruit half an hour before adding the sugar. Three lemons instead of five oranges will make an agreeable change.

APPLE MARMALADE.

Family Friend.

Peel and core two ounces of sub-acid apples, and put them in an enammelled saucepan with one pint of sweet cider and one pound of crushed sugar, and cook them by a gentle heat three hours or longer, until the fruit is very soft, and then squeeze it through a colander and then through a sieve. If not sweet enough add powdered sugar to suit your taste, and put away in jars made air tight by a piece of wet bladder. It is delicious when eaten with cream or milk.

GREEN GRAPES PRESERVED.

Young Ladies' Journal.

Pick them carefully, and reject any that are injured. Wash them, and to every pound of grapes allow three-quarters of a pound of sugar. Put the grapes into a preserving-pan, then a layer of sugar. Boil on a moderate

fire, stirring it all the time to prevent its burning, and as the grape-stones rise take them out with a spoon, so that by the time the fruit is sufficiently boiled, about one hour, the stones will all have been taken out.

QUINCE MARMALADE.

Pare and quarter the fruit; put it in layers in a stone jug, with sugar sprinkled between each layer, add a tea-cupfull of water and bake it in a cool oven. Have a quantity of sugar equal in weight to the fruit. Allow one quart of water to every four pounds. Boil the sugar and water together, skimming it well. When the quinces are soft, add them with a quart of the juice which will be found in the jar. Boil them in the syrup, beating it with a spoon until the marmalade is quite smooth.

OBSERVATIONS ON PRESERVING.

A very common discovery made by those who preserve fruits, &c., is, that the preserve either ferments, grows mouldy, or becomes candied. These three effects arise from different causes; the first from insufficient boiling; the second from being kept in a damp place, assisted in some degree by the first cause; and the third from boiling too quickly and too long. Preserves of all kinds should be kept entirely secluded from the air and in a dry place. In ranging them on the shelves of a store closet, they should not be suffered to come in contact with the wall. Moisture in winter and spring exudes from some of the driest walls, and preserves invariably imbibe it, both in dampness and taste. It is necessary, occasionally to look at them, and if they have been attacked by mould, boil them up gently again. To prevent all risks, it is always as well to lay a brandy paper over the fruit before tying down. This may be renewed in the spring. Fruit jellies are made in the ratio of a quart of fruit to two pounds of sugar. They must not be boiled quick nor very long;

practice and a general discretion will be found the best guides to regulate the exact time, which must be affected more or less by local causes.

RASPBERRY OR STRAWBERRY ACID JELLY.

Warne's Every-day Cookery.

To make one quart of jelly, take one bottle of the syrup or raspberry acid, half an ounce of isinglass or half an ounce of gelatine dissolved in half a pint of water; strain it off and add it to the syrup ; mix all well together and pour it into a jelly-mould.

TOMATOES PRESERVED.

Warne's Every-day Cookery.

One pound of sugar to every pound of tomatoes, and a quarter of a pint of water to each pound, two lemons; take the small plum-shaped yellow or red tomatoes, pour boiling water over them and peel off the skins ; make the syrup of an equal weight of sugar and a quarter of a pint of water to each pound, set it over the fire; when the sugar is dissolved and boiling hot put in the tomatoes, let them boil very gently and stir in two lemons boiled in water until the peels are tender, and cut into very thin slices; let it boil until the fruit is clear throughout and the syrup rich ; then place the tomatoes on flat dishes and set them to become cold: boil the syrup until very rich and thick, and then set it to cool and settle. Put the tomatoes into jars or pots, pour the syrup over them. Cover them and keep them in a dry place.

TO PRESERVE STRAWBERRIES.

The Domestic World.

For bottling or preserving strawberries, except for jam they should be ripe, but not in the least soft. Make a syrup of a pound of sugar for each pound of fruit. The

sugar should be double refined, although refined sugar does very well; the only difference is in the colour of the preserve, which is not so briliant as when done with other than crushed or loaf sugar. To each pound of sugar put a teacupful of water; put it over a gentle fire and stir it until it is all dissolved; when boiling hot put in the fruit. having picked out every imperfect berry; let them boil very gently in a covered kettle, until, by cutting one open, you find it cooked through; that will be kuown by its having the same colour throughout. Take them from the syrup with a skimmer and spread them on flat dishes and let them remain till cold; boil the syrup until quite thick, then let it cool and settle. Put the fruit into jars or pots and strain or pour the syrup carefully over, leaving the sediment which will be at the bottom of the pitcher. The next day cover with several papers wet with sugar boiled to candy. Set them in a cool, airy place.

Strawberries keep perfectly well made with seven pounds of sugar to ten of fruit; they should be done as directed above, and the syrup cooked quite thick. A pint of red-currant juice, and a pound of sugar for it to three pounds of strawberries, make the syrup very beautiful,

GREEN GOOSEBERRY JELLY.

Family Friend,

Boil one gallon of gooseberries in two quarts of water to a pulp, strain through a jellybag, and to every pint of juice put one pound of sugar. Boil until a deep red.

PEACH JAM.

The Bazaar.

Take fine soft peaches, yellow-fleshed ones make much the prettiest jam, scald and mash them well. To one pound of fruit, allow three-quarters of a pound of sugar, but do not put it in at once, letting the peaches get nearly done first. Boil for three hours, stirring all the time.

This is the most trying preserve of all to make, on account of the incessant spitting of the hot mass as it thickens; the best way is for the cook to be prepared with a long wooden ladle for stirring, at least a yard long, also to have the hands gloved, and a wet towel wrapped round the right arm. Be careful, too, to keep the fire steady, but rather low. It would not seem worth while to take so much trouble, but for a preserve so generally liked, and the jam when made, tied up closely in small jars, and previously covered with papers, will keep for many years.

PINEAPPLE JELLY.

The Bazaar.

Chop up two cansful of fresh pineapple, and pour on it two quarts of boiling water. Add four teacupsful of white sugar, and the juice of two lemons; add a shilling box of gelatine to every three quarts of water. Strain through a flannel bag, and put into jelly moulds.

PEACH CHIPS.

The Bazaar.

Twelve pounds of peaches, six pounds of sugar. Cut the peaches in slices. Make a syrup, and simmer them over the fire until they look clear; then take out and lay on dishes to dry. Set the dishes in the sun, and when they are half dried, sift granulated white sugar over them, and turn them. Do this frequently, until they are dried enough to be packed away in jars, in alternate layers of powdered sugar. The great hindrance to this process usually is met with in the attacks of bees, which are excessively fond of this sweet meat, and make great depredations if the chance is allowed them. The best way to guard against their attacks, is to provide yourself with spreads of thin game or mosquito net, and cover the dishes carefully in the first instance, seeing that the gauze does not touch the fruit, which may be managed by draw-

ing it tight over the rim of the dishes. A hot sun will dry chips sufficiently in two or three days.

TO PRESERVE QUINCES.

The Bazaar.

Pare and core them nicely, and have some whole and some cut in large slices; put in a kettle, and boil until you can pass a straw easily through them; then put them on dishes to cool. Take some of the water in which they were boiled, make a syrup of one pound of sugar to one pound of fruit; boil it, and when clarified, put in the fruit. Cover for a while with a large plate (it makes them light coloured), and let them boil slowly until they are clear. Every now and then take them out of the kettle, and lay them singly on dishes to cool a little, and then put them back to cook more. This process is suitable for preserving pears and peaches likewise.

HOW TO COOK CRANBERRIES.

Family Friend.

Put them with only water enough to prevent burning, in a tinned saucepan and stew until, by stirring, the whole becomes a homogenous mass, with no semblance of whole berries, and then add clarified syrup, previously prepared, and stir a few minutes while boiling; when cold the cranberries will be found to have become a most delicious jelly.

CANNED PLUMS.

Common Sense in the Household.

Prick with a needle to prevent bursting; prepare a syrup, allowing a gill of pure water to a quarter of a pound of sugar, to every three quarts of fruit; when the sugar is dissolved and the water blood-warm, put in the plums; heat slowly to a boil, let them boil five minutes,

not fast or they will break badly, fill up the jars with plums, pour in the scalding syrup until it runs down the sides and seal. Green gages are very fine put up in this way; also damsons for pies.

CANNED TOMATOES.

Common Sense in the Household.

Pour boiling water over the tomatoes to loosen the skins, remove these, drain off all the juice that will come away without pressing hard, put them into a kettle and heat slowly to a boil; your tomatoes will look much nicer if you remove all the hard parts before putting them on the fire, and rub the pulp soft with your hands, boil ten minutes, dip out the surplus liquid, pour the tomatoes boiling hot into the cans, and seal; keep in a cool dark place.

CANNED TOMATOES AND CORN.

Common Sense in the Household.

Boil the corn on the cob, when it is in nice order for roasting, twenty minutes over a good fire and cut off while hot; have your tomatoes skinned and rubbed to a smooth pulp; put in two measures of them for every one of the cut corn, salt as for the table and bring to a hard boil. Can quickly and set away in a cool dark place.

CITRON MELON PRESERVE.

Miss Beecher.

Two fresh lemons to a pound of citron; let the sugar be equal in weight to the lemon and citron; take out the pulp of the citron and cut it in thin slices and boil it in fair water till tender, take it out and boil the lemon in the water about twenty minutes, take out the lemon, add the sugar and if necessary a little more water, let it boil, when clear add the melon and let it boil a few minutes.

CHERRIES.

Miss Beecher.

Take out the stones; to a pound of fruit allow a pound of sugar, put a layer of fruit on the bottom of the preserving kettle, then a layer of sugar, and continue thus till all are put in, boil till clear, put them in bottles hot and seal them; keep them in dry sand.

QUINCE MARMALADE.

Miss Beecher.

Rub the quinces with a cloth, cut them in quarters, put them on the fire with a little water and stew them till they are sufficiently tender to rub them through a sieve; when strained put a pound of brown sugar to a pound of the pulp, set it on the fire and let it cook slowly; to ascertain when it is done, take out a little and let it get cold, and if it cuts smoothly it is done. Crab apple marmalade is made in the same way. Crab-apple jelly is made like quince jelly.

WHITE OR GREEN PLUM.

Miss Beecher.

Put each one into boiling water and rub off the skin; allow a pound of fruit to a pound of sugar; make a syrup of sugar and water; boil the fruit in the syrup twenty minutes, let the syrup be cold before you pour it over the fruit; if you do not wish to take off the skins, prick them.

CHAPTER XXXIII.

CANDY.

CARAMELS.

Miss Maggie Bunton, Bradford, Pa.

ONE pound and a half of brown sugar, three parts of a cupful of milk, quarter of a pound of Baker's chocolate, butter the size of an egg. Stir constantly; when it begins to thicken, try by dropping a little in cold water until it hardens, put on butter-plates, and before it is cold cut it in squares.

VINEGAR CANDY.

Miss Maggie Bunton, Bradford, Pa.

Two cupsful of sugar, one cupful of good cider vinegar, a piece of butter the size of a walnut. Boil until well done. Any quantity can be made, but be sure and have twice as much sugar as vinegar.

HOME-MADE CREAM CANDY.

Miss Maggie Bunton, Bradford, Pa.

To a coffeecupful of white sugar, add two tablespoonsful of water and boil without stirring, in a bright tin pan until it will crisp in water like molasses candy; just before it is done, put in a teaspoonful of vanilla or lemon, a quarter of a teaspoonful of cream of tartar. When done, pour in a buttered pan, and when cool enough to handle,

work it as you would molasses candy, until it is perfectly white.

NUT CANDY.

Two cupsful of white sugar, one cupful of water, two tablespoonsful of vinegar. Boil half an hour, and just before taking off the stove, add the kernels of any kind of nuts you prefer, chopped.

COCOANUT DROPS.

Miss Maggie Bunton, Bradford, P. A.

Beat the whites of two eggs very thick with pulverized sugar, add one half of a half-pound package of cocoanut drops, on white and buttered paper, and set in the oven to dry.

PRUNELLA DROPS.

Mrs. Crochet, Montreal.

One cupful of butter, two cupsful of sugar, one cupful of milk, two eggs, one teaspoonful of soda, two teaspoonful of cream of tartar, flour to make it stiff enough to drop from the spoon; flavour with vanilla, and bake in a quick oven.

CANDY.

Miss Ettie Durie.

Two cupsful of white sugar, or maple sugar, one cupful of thick cream. Boil together until thick. Add almonds and walnuts and pour into a buttered platter.

TREACLE CANDY.

Miss Elliott, Guelph.

Take three quarts of the best treacle. Put it into a thick block-tin kettle, and stir in a pound and a half of the best and cleanest brown sugar. Boil slowly and skim

it well, stirring it always after skimming, and taking care it does not burn. Prepare the grated rind and the juice of three large lemons or oranges, and stir them in after the molasses and sugar have boiled long enough to become very thick. Continue to boil and stir till it will boil no longer and the spoon will no longer move. Try some in a saucer and let it get cold. If it is brittle it is done. Then take it from the fire, and transfer it immediately to shallow, square tin pans, that have been well greased with nice fresh butter or sweet oil. Spread evenly and set it to cool.

CARAMEL.

Mrs. Urquhart, Peterborough.

Quarter of a pound of butter, quarter of a pound of chocolate, one pound and a half of white sugar, one cupful of milk, vanilla flavouring; melt the butter, stir in the other ingredients and keep stirring while the mixture boils. Boil twenty minutes or more according to degree of heat.

EVERTON TOFFY.

Mrs. (Rev. K.) McLennan, P.E.I.

Three pounds of sugar, one cupful of molasses, half a cupful of water, half a pound of butter.

KISSES.

Miss Kemp.

Beat the whites of nine eggs to a stiff froth; mix with fifteen tablespoonful of pulverized sugar, six drops of lemon, drop on paper and sift sugar over them.

CHOCOLATE CARAMELS.

Miss Kemp.

One cupful of molasses, one cupful of sugar, one and a quarter cupsful of water. When boiled mix in one half

cupful of chocolate, butter the size of a hickory nut; flavour with vanilla. Pour them in buttered dripping-pans, cut in squares and eat when cold.

TOFFY.

Miss Robertson, Thorold.

One pound of brown sugar, quarter of a pound of butter, a little water; flavour with lemon and boil over an hour; butter the plate you put it on and make it in thin layers.

CREAM CANDY.

Mrs Thompson, Point Fortune.

Two cupsful of white sugar to one cupful of thick cream; boil for ten minutes. Take from the stove and pour quickly into a meat platter. Almonds added increase the thickness of it.

CHOCOLATE CREAMS.

Miss Junor, St. Mary's.

Two cupsful of sugar, one half cupful of water, boil ten minutes; take from the fire and beat until cool. Flavour with vanilla, roll into balls. Three ounces of chocolate in a saucer steamed over the tea-kettle. Roll the balls in it.

FRUIT DROPS OF LEMON JUICE.

Godey's Book.

Mix a quantity of lemon juice with sifted sugar, nearly thick enough for a spoon to stand upright in. Put it in a deep pan and make it quite hot on the fire, stirring it all the time, but do not let it boil or even come to a boil; then mix in a small quantity more of sugar; warm it, thenchalk the spout of the pan and with a small stick drop it on tin or pewter plates, in small drops. When cold, take them off the plates, and put them in the stove or sieve to dry.

COCOA-NUT DROPS.

Miss Eliza White, Hamilton.

The white of one egg, one cupful of sugar, one grated cocoa-nut. Beat all together and drop in pyramid shapes on greased paper.

GINGER DROPS A GOOD STOMACHIC.

Godey's Book.

Beat two ounces of fresh candied orange in a mortar with a little sugar to a paste. Then mix one ounce of powder of white ginger, with one pound of loaf sugar. Wet the sugar with a little water, and boil together to a candy, and drop it on paper as for lemon drop.

PEPPERMINT DROPS.

Godey's Book.

Pound and sift four ounces of double refined sugar Beat it with the whites of two eggs, till perfectly smooth then add sixty drops of oil of peppermint; beat it well and drop on white paper as above, and dry at a distance from the fire.

BARLEY SUGAR.

Godey's Book.

Dissolve a pound and a half of lump sugar in half a pint of water with the white of half an egg; when it is at candy height add a teaspoonful of strained lemon juice and boil it quickly till it recovers its previous condition. Pour it over a marble slab, and when it becomes stiff, cut it into strips and twist it.

CHAPTER XXXIV.

PICKLING BRINE.

SPICED BEEF FOR DRYING.

Mrs. R. Blackburn, New Edinburgh.

TAKE a round of beef and pull it to pieces, with the hand, do not cut it ; roll each piece in coarse salt ; place it in an earthen dish for three or four days, repeating the salting each day. Take one half of an ounce of cloves, one half of an ounce of ammonia, one quarter of an ounce of sugar ; mix all well together, and rub each piece of meat well with the spices. Continue rubbing once a day until all the spice is used up, then let it stand three or four days. After which, hang in a dry warm place ; it will be ready for use in two weeks ; the small pieces, sooner ; cut in thin slices, it is a nice relish for tea.

TO PREPARE A ROUND OF BEEF FOR BAKING.

Mrs. Thos. McKay.

Let it lie one night in common salt and saltpetre, and rub it very well. Then take a small quantity of allspice, mace, nutmeg, and black pepper ground very fine, rub one half on the beef at first, and the remainder a little every day for nine days, when it will be fit for baking. The quantity of spice depends on the size of the piece of beef. Light brown sugar must be mixed with the saltpetre and spice. The beef must be larded with some suet previous to baking it.

PICKLE FOR HAMS.

Mrs. (Rev. Dr.) Baines, Perth.

To a full barrel of hams, three ounces of saltpetre, one and a half pounds of sugar or molasses, one half-pound of ground cloves, one half-pound of allspice, a pound of pepper, one and a half pounds of coarse salt to every gallon of water. Put the ingredients in with cold water and boil the whole for half an hour, and pour it on the hams hot or cold, as you think best. Rub the hams well with a little salt, and let them lie for twenty four hours to draw out the good, before putting them on the pickle. Leave them in the pickle for six weeks.

DRIED MEAT.

Mrs Thomas McKay.

Beef, veal, venison and mutton; rub on as much salt as will stick. Pack tightly all in the same cask. It may remain three or four weeks or longer.

A GOOD MODE OF SMOKING MEAT.

Mrs. Thomas McKay.

Get a sugar hogshead, knock out the bottom, and set over a smoking fire of corn-cobs, walnut, maple or hickory, and a considerable share of dried dung. Cover it with boards.

HAMBURG PICKLE FOR MEAT.

Mrs (Rev. Dr.) Wardrope, Guelph.

To four gallons of water add four pounds of salt, four ounces of saltpetre, one pound of very brown sugar, one tablespoonful of ground black pepper, one of white, one of alspice, one of ginger, one half of cloves, one teaspoonful of red pepper. Boil altogether and skim, when cold pour it over the meat.

TO SPICE A ROUND OF BEEF.

Mrs. (Rev. Dr.) Wardrope, Guelph.

Two pounds of salt, one pound of brown sugar, one half ounce of ground cloves, one ounce of black pepper, one ounce of white pepper, one teaspoonful of cayenne pepper, one half ounce of saltpetre. Mix all well together and rub well into the round, then put it into your tub and let it lie for three or four days. Then turn it every day for a month or six weeks.

CURING PORK.

Mrs. McTaggart, New Edinburgh.

Nine pounds of salt, four pounds of sugar, two ounces of saltpetre, one ounce of soda, six gallons of water. Let the pork remain two months at the least.

TO PRESERVE SMOKED MEATS.

Mrs McTaggart, New Edinburgh.

Take ground black pepper, the finer the better; wash all mould or soil off from the hams or beef, and while they are damp rub them thoroughly with the pepper. Two pounds of pepper will keep thirty pounds of meat free from flies or insects of all kinds. After being thus treated it can remain in the smoke-house or wood-house and not a fly will approach it. It also improves the flavour of the meat.

PICKLING BEEF.

Family Friend.

The Yorkshire hung beef has long been deservedly famous, and is thus easily prepared. Cut in two the ribs or a round of beef or even a fine thick flank—about twenty pounds weight of either for example. Finely beat in a mortar for this quantity a half pound of bay salt,

one quarter pound each of saltpetre and sal-prunella and two handsful of juniper berries; mix them with three pounds of common salt, and one pound of coarse sugar, and thoroughly rub the beef all over for a considerable time. Let it lie in a good salting pan and rub it well with the pickle once a day for at least a fortnight, carefully turning it every time. Then take it out, and after drying it well with a coarse cloth hang it up to the ceiling of a a warm kitchen, or in a chimney corner where only a moderate fire is kept till it becomes properly dried. It may be either boiled as wanted or cut into rashers and broiled, but in the latter case it will always eat much better if previously dipped into boiling water.

TO PICKLE TONGUES.

The Bazaar.

Cut off the root but leave a little of the kernel and fat. Sprinkle on some salt and let it drain from the brine until the next day. Then for each tongue mix a large handful of salt and a tablespoonful of saltpetre; rub it well in and do so every day. In a week add a little more salt. If rubbed every day a tongue will be ready in a fortnight. Keep it afterwards in the tub of beef brine.

TO CURE BACON.

The Bazaar.

Cut up the pork the day after it is killed. Use Liverpool salt and rub every piece well on the skin. To each joint of meat take a dessertspoonful of saltpetre, and rub it on the flesh; then rub all over again with salt and pack away in barrels, with the skin downward. Let it remain five or six weeks, according to the temperature of the weather, for if freezing cold, the salt will not strike in so well as under other conditions. Rub in also a little black pepper, pounded and mixed with sugar. Have ready dry

ashes from hickory wood. Take the pork out of the tubs or boxes in which it has lain for salting, scrape off the salt and rub the ashes on. Hang it up and make good smoke every morning, taking care never to let the meat get heated. Smoke for some weeks. In March, wrap each ham in a newspaper, and then put it into a bag to hang up for good. This insures safety from skippers.

TO SPICE A ROUND OF CORNED BEEF.

The Bazaar.

Take a strong twine string and tie it tightly around the round, to keep it in good shape. Then stick it well on both sides with cloves, squeezing them in as far as possible; rub it also well with three tablespoonsful of pounded saltpetre, and then with plenty of fine salt. Lay it in a large wooden tray or round vessel that is light, and every other day turn it and rub well into it the brine which makes from it. In ten days, if properly attended to, it will be fit for use.

BULLOCK'S LIVER.

Mrs. Thos. McKay.

Cut the liver in scores, and salt it with two pounds of salt for a fortnight, then let it dry for three days, then well rub in two ounces of several kinds of spices, according to your judgment, and all sorts of sweet herbs chopped very fine, also a good seasoning of onions and shalots, then hang it in a dry cellar for a time, and then put it in a bag for use. A small piece is sufficient to make gravy for ducks and hash. It will keep many months, and be useful in the summer.

CHAPTER XXXV.

WASHING AND CLEANING.

WASHING CLOTHES.

Mrs. Brough, Ottawa.

TWO pounds of soap is reduced with a little water to a pulp, which, having been slightly warmed, is cooled in ten gallons of water, to which is added two spoonsful of ammonia and one tablespoonful of turpentine. Then the mixture is agitated. The water is kept at a temperature which may be borne by the hand. In this solution the white clothes are put and left two hours before washing them with soap, taking care, in the meantime, to cover the tub. The solution may be warmed again and used once more, but it will be necessary to add half a spoonful of turpentine and another of ammonia. Once washed with soap, the clothes are put in hot water and then blued. This process, it is obvious, saves much time, labour and fuel, while it gives to the clothes a whiteness much superior to that obtained by any other process, or by the destructive use of the wash-board.

HARD SOAP.

Mrs. Bangs, Ottawa.

Three pounds of soda (washing) three pounds of grease, one and a half pounds of lime, two gallons of water, boil the soda and lime in the water for a few minutes, take it off the fire and let it settle. Pour off the clear liquid, and to it add the grease and four ounces of rosin. Boil till of

the consistency of a thick honey, Take off the fire, pour in a shallow pan to cool, and when cold, cut in cakes and put it to dry.

WASHING FLUID.

Mrs. Wm. M. Hutchison.

One pound of sal soda, half a pound of stone lime, one ounce of borax. Put it into a pot with five quarts of soft water. Boil fifteen minutes, let it cool, then pour off the clear. Put it in a jar and cork.

RECIPE FOR BLEACHING COTTON.

Mrs. Wm. M. Hutchison.

One pound of the chloride of lime to ten gallons of water. Soak the cotton over night in pure water; wring it out and put in the lime water. Dissolve the lime in hot water and strain it. Let the cotton remain half an hour, stirring it occasionally. This gradually will bleach fifty yards.

WASHING BLUE.

Mrs. Wm. M. Hutchison.

Two ounces Prussian blue, two ounces oxalic acid, two quarts of water. Mix all well together. Bottle for use.

POISON—SALTS OF LEMON FOR EXTRACTING IRON-MOULD.

Mrs. Wm. M. Hutchison.

Two ounces of cream of tartar, two ounces of salts of sorel mixed well together.

TO REMOVE FRUIT STAINS FROM LINEN.

Mrs. Brough, Ottawa.

Rub the part on each side with yellow soap, then tie up a piece of pearlash in the cloth and soak it well in hot water, or boil and afterwards expose the stain to the sun.

ECONOMICAL SOAP.

Mrs. White, Bradford, Pa.

The addition of three quarters of an ounce of borax to a pound of soap melted in without boiling, makes a saving of one-half cost of wash and three-fourths the labour of washing, and improves the whiteness of the fabrics, besides the more caustic effect is removed, and the hands are left with a peculiar soft and silky feeling, leaving nothing more to be desired by the most ambitious and economical washer.

SOFT SOAP.

Mrs. White, Bradford, Pa.

One box of concentrated lye, four pounds of good fat, otherwise five pounds, half potful of water, boil two hours. Put in a barrel and throw a boilerful of boiling water water over it. There should be five gallons altogether.

TO REMOVE GREASE SPOTS.

Mrs. White, Bradford Pa.

To remove paint or grease spots from garments, mix four tablespoonsful of alcohol with a tablespoonful of salt. Shake the whole well together, and apply with a sponge or brush

TO CLEAN CARPETS.

Young Ladies' Journal.

A solution of ammonia and water, lukewarm, will, if well rubbed in carpets, take out all stains. Take one part of ammonia and three parts of water.

TO CLEAN BLACK LACE.

Young Ladies' Journal.

Take the lace and wipe off all the dust carefully with a cambric handkerchief; then pin it on a board, inserting a

pin in each projecting point of lace. Wash it all over with table beer, and do not remove the pins until it is perfectly dry. It will look fresh and new.

TO CLEAN CHINA.

Family Friend.

China is best cleaned, when very dirty, with finely powdered fuller's earth and warm water, afterwards rinsing it well in clean water. A little soft soap may be added to the water instead of fuller's earth. The same plan is recommended for cleaning glass.

KID GLOVES.

Mrs. White Bradford, Pa.

Cream of tartar rubbed upon soiled white kid gloves cleanses them well.

LINEN.

Young Ladies' Journal.

A tablespoonful of black pepper put in the first water in which grey and buff linens are washed will keep them from spotting. It will also generally keep the colours of black or coloured cambrics or muslins from running, and does not harden the water.

TO TAKE OUT SPOTS OF PITCH, ETC.

Young Ladies' Journal.

To take out spots of tar, pitch, or turpentine from linen, silks, or woollens, scrape off as much as you possibly can; afterwards moisten the places with salad oil, and let it remain for a day. If cotton goods, they should then be thoroughly washed in strong warm soap-suds; or, if silk or woollen, apply some ether or spirits of wine to remove the grease.

TO WASH NEW BLACK WORSTED STOCKINGS.

Young Ladies' Journal.

Let them be soaked all night and then washed in hot suds with a tablespoonful of ox gall to half a pint of water. Rinse till no colour comes out. Turn on the wrong side.

TO TAKE INK STAINS OUT OF PAINT.

Young Ladies' Journal.

Wash the spot with a cloth dipped in oxalic acid. In a few minutes wipe it off with a clean towel and cold water, and the spot will have disappeared.

TO CLEAN HAIR-BRUSHES.

Young Ladies' Journal.

A dessertspoonful of hartshorn to a quart of water in a wash-hand basin. Dip in the hair of the brushes and rub them together until clean. Then rinse well with cold water; rub dry with a towel, and stand upright at an open window.

STARCHING CUFFS AND COLLARS.

Godey's Book.

After washing and rinsing them, let them dry as if for ironing. Having made some starch a little thicker than cream, put them in, wring them out again, let them dry before the fire until they are fit for ironing, roll them in a cloth and iron. To give them a good gloss, take the end of a wax candle and stir it through the starch when quite hot, and do not let the iron be too hot. A little salt put into the starch when hot will prevent the iron from sticking, and some soap rubbed on it before using will answer the same purpose.

TO WASH NEW FLANNEL.

Dominion Monthly.

Cut the soap small and boil in a little water. Have two tubs with water as soft as the hands can bear it, previously blue the water well, to keep the colour of the flannel, and put some of the boiled soap into one tub to make a lather, then wash the flannel without squeezing it. Put it in the other tub and wring it in a large towel. Shake it out then, and after drying it, smooth it with a cool iron.

TO PREVENT PRINTS FROM FADING.

Godey's Book.

The dress should be washed in a lather, and not by applying the soap in the usual way direct upon the muslin. Make a lather by boiling soap and water together, let it stand until it is sufficiently cold for use, and previously to putting the dress in it, throw in a handful of salt, rinse the dress without wringing it in clear cold water into which a little salt has been thrown, remove it and rinse it in a fresh supply of clear water and salt. Then wring the dress in a cloth and hang it to dry immediately, spreading as open as possible so as to prevent one part lying over another. Should there be any white in the pattern, mix a little blue in the water.

TO CLEAN SHAWLS.

Family Friend.

To clean white Shetland shawls, put the soiled article into a large bowl, throw over it half a teaspoonful of flour dry, rub thoroughly as if washing, and then carefully shake out the flour. If the article is not clean, repeat the process in clean flour. Articles cleaned by this process will retain a new look as long as there is one thread left.

FLANNELS.

Mrs. Thomas McKay.

All flannels should be soaked before they are made up, first in cold and then in hot water, in order to shrink them. Welch flannel is the softest, and should be preferred if it be to be worn next the skin, but Lancashire flannel looks finer and lasts longer, and should, therefore, be selected if the above is not its destination. Under flannel garments should be frequently changed, because they imbibe perspiration, which is liable to be obsorbed into the system, and this is injurious. All flannel garments that are made full should be gathered, not pleated, because in the latter case they become thick and matted by washing, and in the event of their being turned from top to bottom in order to alter the wear, the part that had been pleated will be found to be so drawn and injured that two or three inches will have to be cut off.

TO WASH FLANNELS.

Mrs. Thomas McKay.

Put the flannels into a pan and pour boiling water upon them; then make a lather as hot as the hands can bear, take the flannel and wash it as quickly as possible, Put plenty of blue in the lather. Done in this way, flannel remains almost as soft as new, and is a good colour.

GLOSS STARCH.

Young Ladies' Journal.

For a gloss for shirt-bosoms, take two ounces of fine Gum Arabic powder, put it in a pitcher and pour on a pint of water; cover it and let it stand over night. Pour carefully from the dregs into a clean bottle; stock and keep for use. A teaspoonful of gum stirred into a pint of starch, made in the usual way, will make the most beautiful gloss on any linen or cotton goods, and will make lawn look like new.

FRUIT STAINS.

Mrs. Thomas McKay.

They yield readily to bleaching powder, if after it is put on it be moistened with some acid, as vinegar or lemon, but never use acids to coloured things.

TO WASH COLOURED STOCKINGS.

Put a tablespoonful of salt in a quart of water. Let the stockings soak in that for ten minutes and then take them out and wash in soap and water.

ON THE ART OF POLISHING SHIRTS AND COLLARS.

From the English Mechanic.

Put a little common wax in starch—say two ounces to the pound—then, if you use Glenfield or any other thin patent starch, be sure you use it warm, or otherwise the wax will get cold and gritty and spot your linen, giving it the appearance of being stained with grease; it is different with collar-starch; it can be used quite cold—however, of that anon. Now then, about polishing shirts. Starch the fronts and wristbands as stiff as you can. I always starch twice—that is, starch, dry, starch again. Iron your shirt with a box-iron in the usual way; making the linen nice and firm, but without any attempt at a good finish; don't lift the plaits. Your shirt is now ready for polishing, but you ought to have a board, the same size as a common shirt board, made of hard wood and covered with only one ply of plain cotton cloth. Put this board into the breast of your shirt, damp the front very lightly with a wet sponge, then take a polishing-iron, which is flat and bevilled a little at one end, polish gently with the bevelled part, taking care not to drive the linen up into wavelike blisters; of course this requires a little practice, but if you are careful and persevere, in a short time you will be able to give the enamel-like finish which seems to be so much wanted.

CHAPTER XXXVI.

TO BANISH VERMIN AND INSECTS.

TO KILL FLIES.

Miss Douglas, Kingston.

PUT quassia chips into a saucer or plate, pour over them some hot water; sweeten it with sugar or molasses.

BED-BUGS.

Miss Douglas, Kingston.

Wash the bedstead thoroughly with a strong solution of salt and water; stuff the crevices with it. The bugs hate salt, and you will have no more trouble with them.

HOW TO GET RID OF COCKROACHES.

Rural Affairs.

It is stated that the peelings of cucumbers placed in the way of cockroaches for three or four nights in succession will entirely clear the house of these pests of the housekeeper.

CHLORIDE OF LIME.—TO DESTROY INSECTS.

Godey's Book.

By scattering chloride of lime on a plank in a stable, biting fleas are driven away. Sprinkling beds of vegetables with a weak solution of this salt effectually preserves them from caterpillars, slugs, moths, &c. It has

the same effect when sprinkled on fruit trees or shrubbery, mixed in a paste with fatty matter, and applied in a narow band around the trees, it prevents insects from creeping up.

REMEDY FOR BED-BUGS.

Rural Affairs.

Take a feather dipped in coal oil, apply it where the bugs are; it will kill them at once.

TO KEEP FLIES FROM HORSES.

Mrs. White, Bradford, Pa.

Procure a bunch of smart weed and bruise it to cause the juice to exude. Rub the animal thoroughly with the bunch of bruised weed, especially on the legs, neck, and ears. Neither flies nor insects will trouble him for twenty-four hours.

To keep away mosquitoes.—Dip a piece of sponge or flannel in camphorated spirits, and make it fast to the top of the bedstead. A decoction of pennyroyal or some of the bruised leaves rubbed on the exposed parts will effectually keep off these troublesome insects.

TO DESTROY INSECTS ON HOUSE PLANTS.

Miss Douglas, Kingston.

Dust thoroughly with flour of sulphur. It is a sure remedy against insects.

COCKROACHES.

Bow Bells.

Take a teacupful of well-bruised plaster of Paris, mixed with double the quantity of oatmeal, to which add a little sugar; then strew it on the floor or in the chinks where they frequent, and it will destroy them.

TO CLEAR VEGETABLES OF INSECTS.

Godey's Book.

Make a strong brine of one pound and a half of salt to one gallon of water; into this place the vegetable (with the stalk ends uppermost) for two or three hours. This will destroy all the insects which cluster in the leaves, and they will fall out and sink to the bottom of the water.

TO DESTROY FLIES.

Cassell's Household Guide.

Strong green tea, sweetened well, and set in saucers about the places where they are most numerous, will attract and destroy them.

TO EXTERMINATE BEETLES.

Godey's Book.

Place a few lumps of unslaked lime where they frequent

TO DESTROY FLIES IN A ROOM.

Godey's Book.

Take half a teaspoonful of black pepper, in powder, one teaspoonful of brown sugar, and one tablespoonful of cream; mix them well together, and place them in a room on a plate where the flies are troublesome, and they will soon disappear.

CHAPTER XXXVII.

GENERAL INFORMATION.

WEIGHTS AND MEASURES.

Mrs. (Capt.) Cowley.

	Lb.	Oz.
ONE quart of powdered sugar	1	7
One quart of sifted flour	1	0
One pint closely packed butter	1	0
Ten eggs	1	0
Butter size of an egg	0	2
Three cupsful of sugar	1	0
Five cupsful of sifted flour	1	0

TO TAKE OUT INK SPOTS.

Mrs. (Capt.) Cowley.

Wet the place with a little tartaric acid dissolved in water, after which rinse well in clear water.

USEFUL HINTS.

Mrs. Thos. McKay.

A bit of glue dissolved in skim milk will restore crape. Ribbons of every kind should be washed in cold suds and not rinsed. If your flat irons are rough rub them with fine salt and it will make them perfectly smooth. If you are buying a carpet for durability, choose small figures. A bit of soap rubbed on the hinges of a door will prevent it creaking. Scotch snuff put in holes where crickets

come out will destroy them. Wood ashes and salt wet with water will prevent the cracking of a stove.

CEMENT FOR SHELL WORK.

Mrs. (Capt.) Cowley,

Two ounces fine whiting, two ounces gum arabic, half an ounce of fine flour, a teaspoonful of ox gall. Let the whole be dissolved and mixed well with water into a thick paste.

TO KEEP CREAM SWEET.

Rural Affairs.

Add a little white sugar to your cream, then heat it slowly and it will keep a long time.

TO TAKE GREASE OUT OF WOOD

A mixture of one part liquid ammonia, four parts alcohol, with an equal quantity of water. Apply to spots with a piece of sponge, soaking the cloth thoroughly. It should be kept in a bottle that has a glass stopper.

GREEN COPPERAS.

Rural Affairs.

Green copperas, dissolved in water, it is said will effectually concentrate and destroy the foulest smells, and if it is placed near a bed in hospitals and sick rooms will render the atmosphere pure and clear.

CEMENT.

Mrs. White, Bradford, Pa.

A good cement for mending broken crockeryware may be made by mixing together, equal quantities of melted glue, white of eggs and white lead, and boiling them together.

MINCE MEAT.

Rural Affairs.

Mincepie meat will keep well for several months, boiled, chopped and packed down in a stone jar covered with molasses.

MOLASSES.

Rural Affairs.

The flavour of common molasses is much improved by boiling and skimming it before using.

TO EXTRACT GREASE FROM PAPERED WALLS.

Mrs. White, Bradford, Pa.

Dip a piece of flannel in spirits of wine, rob the greasy spots gently once or twice and the grease will disappear.

TO CLEAN FURNITURE.

Mrs. White, Bradford, Pa.

One pint of linseed oil, one pint of vinegar, half a pint of spirits of wine or alcohol, shake before using. It gives a good polish and cleans the firniture.

REMEDY FOR MILK TURNING SOUR.

Mrs. White, Bradford, Pa.

An effectual remedy for milk turning sour in summer consists in adding to each quart of milk 15 grains of bi-carbonate of soda.

TO RESTORE COLOUR TO CLOTHES.

Mrs. White, Bradford, Pa.

When acid has been dropped on any article of clothing apply liquid ammonia to kill the acid, then apply chloroform to restore the colour.

TO KEEP GRAPES.

Mrs. James Seiveright, Gloucester.

Take dry fine sawdust, and a tight box with a tight cover to it and go out to the trellis after the dew is off, and after sprinkling an inch of sawdust over the bottom, put in carefully a layer of grapes, not too crowded, but so as to let the sawdust fall into all the interstices and so alternately and when the box is full, put a layer of sawdust on top, tack on the cover, so as to exclude the air and set it on the cellar bottom in the coolest place.

CELERY.

Family Friend.

The virtues of celery are vaunted in the *Journal of Chemistry* as being greater than people imagine. Nervous people who shook like aspens and other deplorable cases have been radically cured by a moderate daily use of the blanched footstalks, taken as a salad, others have been cured of palpitation of the heart. In fact it is suggested that everybody engaged in labour weakening to the nerves, should use celery daily in the season and onions in its stead when not in season.

CRICKETS.

Family Friend.

Crickets may be got rid of by throwing Scotch snuff into the holes out of which they come.

CURRANTS FOR CAKES.

Family Friend.

After they have been washed and picked, should be scalded, in order to swell them and make them eat better. Put the currants into a basin, pour boiling water over them, cover the basin with a plate; after standing a

minute, drain away the water and throw the fruit on to a cloth to absorb the moisture; then put the currants on a dish or plate, in a very cool oven, turning them occasionally until quite dry; dust a little flour over them and they will be ready for use.

WORMS.

Family Friend.

It is always worth while in a library to take down the volumes when dusty and examine for worms. A mild solution of carbolic acid, one part of acid to forty parts of water is a valuable vermifuge to inject into the cracks of the wood-work.

FRENCH MUSTARD (TO KEEP).

Family Friend.

Take mixed whole spices and boil in vinegar with two lumps of sugar; then mustard into a stiff paste with cold vinegar; with a red hot Italian heater stir quickly while you mix the boiling vinegar, after straining the spices. This will keep for years well corked in a wide necked bottle.

TOMATOES.

Family Friend.

Tomatoes picked when just ripe and with a portion of the stems retained and at once covered with a brine, composed of a teacupful of salt dissolved in a gallon of water, can be kept nearly all the year without noticeable loss of freshness or taste.

COW'S MILK.

Family Friend.

With reference to the taking of cow's milk by persons who have a weak stomach, Dr. Schaal says he has always

succeeded in avoiding any evil effects by eating a little salt on bread either before or after taking the milk, when he omits to do this a single glass of milk will produce diarrhœa, whereas with salt he can take a whole glass.

[It will do to put the salt in the milk while drinking it, and having tried it for one month, we can say it is very good. Ed.]

ECONOMY IN BREAD CRUSTS.

Mrs. (Rev. J. M.) Macalister, Ashton.

Brown well in the oven, roll them fine and keep in a clean bag for use in frying veal cutlets, fish-balls, &c.

TO PROTECT DOORS WHILE CLEANING.

Mrs. (Rev. J. M.) Macalister, Ashton.

A bit of oilcloth with a hole in the centre, to slip over the knobs or bell-pulls while rubbing, will prevent defacement.

FACTS OF VALUE TO THE HOUSEWIFE.

SALT.

Salt will curdle new milk; hence in preparing milk porridge, gravies, &c., the salt should not be added until the dish is prepared.

FRESH MEATS.

Fresh meat after beginning to sour, will sweeten if placed out of doors in the cool air over night.

BOILING WATER.

Clear boiling water will remove tea stains and many fruit stains. Pour the water through the stain, and thus prevent it spreading over the fabric.

RIPE TOMATOES.

Ripe tomatoes will remove ink and other stains from white cloth, also from the hands.

TURPENTINE.

A tablespoonful of turpentine, boiled with white clothes, will greatly aid the whitening process.

BOILED STARCH.

Boiled starch is much improved by the addition of a little sperm, or a little salt, or both, or a little gum-arabic dissolved.

BBESWAX AND SALT.

Beeswax and salt will make your rusty flat-irons as clean and smooth as glass. Tie a lump of wax in a rag and keep it for the purpose. When the irons are hot, rub them first with the wax rag, then scour with a paper or cloth sprinkled with salt.

KEROSENE OIL.

Kerosene oil will soften boots or shoes which have been hardened by water, and render them as pliable as new.

KEROSENE.

Kerosene will make your tin kettle as bright as new. Saturate a woollen rag and rub with it; it will also remove stains from and clean varnished furniture.

MACHINE GREASE.

Cold rain water and soap will remove machine grease from washable fabrics.

STAINS ON MARBLE.

They can be removed by a mixture of one ounce of soda, a piece of stone lime, the size of a walnut, one-quarter of

a pound of whiting and the same amount of soft soap. Boil this together ten or fifteen minutes, and then put the mixture on the marble while hot; leave this on twenty-four hours, then wash off with clean warm water, and polish first with soft flannel, and then with chamois skin.

CELERY COOKED.

Extract from an article in the London Times.

Celery cooked is a very fine dish, both as nutriment and a purifier of the blood. I will not enumerate the marvellous cures I have made with celery, for fear the medical men should, like the corn-dealers, attempt to worry me. Let me fearlessly say, rheumatism is impossible on such diet. Plainly let me say, cold or damp never produces rheumatism, but simply develops it. The *acid blood* is the primary cause and sustaining power of evil. While the blood is alkaline, there can be no rhumatism, and equally no gout.

TO COOK CELERY.

Cut the celery into inch dice; boil in water until soft. No water must be poured away unless drunk by the invalid. Then take new milk, slightly thicken with flour, and flavour with nutmeg; warm with the celery in the saucepan, serve up with diamonds of toasted bread round the dish and serve warm. Eat with potatoes if you wish.

A LEMON.

Godey's Book.

It may not be generally known that placing a lemon that has been carefully pared without breaking the thin inner white skin, inside a wild-duck, and keeping it there forty-eight hours before cooking, will remove all traces of a fishy flavour, and game may be kept a long time by putting a little finely powdered charcoal in a muslin bag

in the inside of a bird or rabbit, etc., the charcoal being changed daily.

WORTH KNOWING.

Godey's Book.

Boil three or four onions in a pint of water; then with a gilding brush do over the frames of your pictures and chimney glasses, and rest assured that the flies will not light on the articles washed with the solution.

GERMAN POLISH FOR FURNITURE.

Godey's Book.

Put in a pipkin over a slow fire, four ounces of yellow wax, and one ounce of powdered black rosin; when melted, add gradually two ounces of spirits of turpentine, and mix them well together. This composition should then be put into a bottle and securely corked. If some of this varnish be spread over the furniture with a piece of cloth and well rubbed in it will cause the article to appear as if varnished.

CEMENT.

Godey's Book.

A cheap and very useful cement is made by dissolving twopenny worth of shellac in naptha, a little at a time; when the mixture is of the thickness of thick cream, it will mend wood, china, glass, jet, or anything in which a brown colour is not disfigurement.

LIME-WATER.

Godey's Book.

Lime-water is easily made by pouring water over fresh slaked quick lime and pouring off the clear solution; it should not be given to children except under medical advice.

CHAPTER XXXVIII.

THE COMPLEXION, HAIR, TEETH, &c.

TOILET WASH.

Miss Douglas, Kingston.

TAKE a glass-stoppered bottle, put into it of the leaves of the rose, then pour on some glycerine; let it stand four weeks. When you want to use it pour a little into a bowl of water. Wash your face and hands in it.

PREPARATION FOR THE HAIR.

Mrs. J. M. Garland.

Two ounces of castor oil, two ounces of bay rum, and one ounce of spirits of ammonia. Shake well together, and apply to the skin once a week, or oftener, if the hair needs it.

DENTRIFICES 1, 2, 3.

Dr. G. M. Hutchison.

1.

Prepared chalk twelve ounces, orris root one and a half ounce, glycerine two ounces, tincture of myrrh six drachmas. Mix thoroughly into a stiff paste.

2.

Prepared chalk four ounces, orris root four ounces, oil of cinnamon half an ounce, white sugar four ounces, oil of rose three drops, oil of lemon twenty drops.

3.

Equal parts of prepared chalk and cuttle fish, alcohol twelve ounces, honey eight ounces, tincture of myrrh one ounce, spirits of lavender one and a half ounce, oil of wintergreen one and a half drachms, castile soap half a cake, water, q. s., one quart.

Shave the soap fine. Put it into the alcohol with an equal part of water. Dissolve it in a water bath. When luke-warm add the honey. When cool, the other parts with enough water to make a quart.

COSMETIC SOAP.

Mrs. Thos. McKay.

One quarter of a pound of castile soap, cut into small pieces, then put into a tin saucepan with just water enough to moisten it well, and set it on hot coals, simmer till dissolved; stir till smooth; thicken with oatmeal. Take from the fire, and when cool scent with rose-water or any other essence. Stir it hard with a silver spoon, and when thoroughly mixed, put it into pots with covers.

TO KEEP THE HANDS CLEAN AND SMOOTH.

Rural Affairs.

Procure a piece of pumice-stone at a drug store and grind one side smooth on a grind-stone. When the hands are rough and dirty, wash them in soap-suds, and rub them with the smooth side of the pumice-stone. Keep the pumice-stone wet when using it, as it will be more effective when it is wet than when it is dry.

GLYCERINE SOAP FOR CHAPPED HANDS, LIPS, ETC.

Mrs. White, Bradford.

Take toilet soap, slice, and melt with gentle heat, and add to it one pound of soap and one ounce of pure glycerine. When sufficiently cool, melt in balls.

SOFT HANDS.

Mrs. White, Bradford.

For making the hands soft and white, take some dry Indian meal, wet your hands and rub them with it, then rub them with soap and tepid water.

LIP SALVE.

Miss D., Kingston.

Melt together an ounce of white wax, the same of ox-marrow, three ounces of spermacetti, with a small piece of alkanet-root tied in muslin. Perfume with anything to suit the taste.

INVALUABLE DENTRIFICE.

Miss D., Kingston.

Dissolve half a small teaspoonful of powdered borax in half a pint of tepid water, add to it six or eight drops of tincture of myrrh.

BALSAM FOR CHAPPED LIPS.

Godey's Book.

Take a spoonful of clarified honey, with a few drops of lavender water, or any other perfume.

CURLING FLUID.

Book of Fashion

Place two pounds of common soap cut small, into three pints of spirits of wine, with eight ounces of potash, and melt the whole, stirring it with a clean piece of wood. Add, on cooling, essence of amber, vanilla and neroli, of each a quarter of an ounce. The best method of keeping ringlets in curl is the occasional application of the yolk of an egg, and the hair washed in clear lukewarm water. Apply the egg with a tooth or hair brush.

WHISKERS AND MUSTACHIOS.

Bow Bells.

To promote their growth, rub in the following lotion, three or four times a week, at night time: Eau de cologne two ounces; tincture of cantharides, two ounces; oil of rosemary and oil of lavender, of each ten drops.

FOR THICKENING THE HAIR.

Book of Fashion.

To one ounce of Palma Christi oil, add a sufficient quantity of bergamot or lavender to scent it. Apply it to the parts where it is most needed, brushing it well into the hair

TO WHITEN THE NAILS.

Book of Fashion.

Diluted sulphuric acid, two drachms; tincture of myrh, one drachm, spring water four ounces; mix. First cleanse with white soap, and then dip the fingers into the mixture.

TO WHITEN THE HANDS.

Book of Fashion.

Take a wineglassful of Eau de Cologne and another of lemon juice, then scrape two cakes of brown Windsor soap to a powder, and mix well in a mould. When hard, it will be an excellent soap for whitening the hands.

CERTAIN CURE FOR SOFT CORNS.

Book of Fashion.

Dip a piece of soft linen rag in spirits of turpentine and wrap it round the toe in which the soft corn is, night and morning. In a few days the corn will disappear, but the relief is instantaneous.

CHAPTER XXXIX.

SUMMER AND OTHER BEVERAGES.

LEMON ACID.

Miss Mary Brough, Ottawa.

Four pounds of loaf sugar, five pints of water; boil together slowly for half an hour. Put two ounces of citric acid in an earthern pan and pour over it the hot syrup; when cold, flavour with essence of lemon—a ten cent bottle is enough. Bottle for use.

PINEAPPLE SHERBET.

Mrs. Donaldson.

Peel and grate the pineapple, add the sugar, and let stand several hours, then strain through a bag; add a pint of water for each pineapple. After putting in the freezer, add the whites of three eggs well beaten.

CREAM NECTAR.

Mrs. Horsey Ottawa.

Two and a half ounce of tartaric acid, two pounds of sugar, three-quarters of an ounce of Rochelle salts, nearly boil the above; take it off the fire, add the well-beaten whites of two eggs, strain and cool, and pour from the sediment into bottles. Take a wineglassful of the mixture to a tumbler nearly full of cold water, add a few drops of lemon and a spoonful of soda.

HOME-MADE GINGER BEER.

Mrs Kennedy, Owen Sound..

To a gallon of boiling water add three-quarters of a pound of brown sugar, one ounce of bruised ginger, half an ounce of cream of tartar, two lemons; when nearly cold, add a tablespoonful of good yeast. In twelve hours bottle, and in twenty-four hours it will be fit for use.

LEMON SYRUP.

Mrs. (Rev. K.) MacLennan, P. E. I.

Three quarts of water to three pouuds of sugar; boil five minutes; put it into a basin with one ounce of tartaric acid and let it dissolve; flavour with lemon.

CREAM NECTAR.

Mrs. Thomas McKay.

Five ounces of tartaric acid, one and a half ounce Epsom salts, four pounds of white sugar, four quarts of water, four eggs, the whites only. Mix the first four ingredients in a pot and let them nearly boil, take off, and when cold, add the whites of eggs and lemon or other essence to taste, then bottle. Pour about two tablespoonsful into a tumbler nearly full with water; add a little baking soda on the point of a spoon and stir briskly.

FOR NECTAR OR SODA (NO. 2).

Book of Fashion.

To two quarts of boiling water add one pint of molasses and two pounds of coffee sugar. Let it boil altogether and skim it, add four ounces of tartaric acid, after which let it boil ten minutes, then strain it and when cold, add the whites of six eggs, well beaten. Cork up. For use, add two tablespoonsful of the mixture to a tumblerful of water, stirring in it at the moment of drinking, a lump of soda a little larger than a pea.

NECTAR.

Miss McRae, Renfrew.

Take two pounds of white sugar, and two quarts of soft water, boil for a quarter of an hour. When cool, put in the whites of four eggs and a quarter of a pound of tartaric acid, strain and bottle. Put a dessertspoonful in a glass with water, and add a small teaspoonful of common baking soda. Drink during effervescence. A delicious summer drink.

GINGER BEER.

Mrs. McTaggart, New Edinburgh.

Two gallons of water, two pounds of white sugar, two ounces of bruised ginger. Boil these one hour; then put into a large crock and add half an ounce of cream of tartar, one lemon sliced thin, one cupful of yeast (baker's) let stand two days, or till it begins to ferment. Then strain and bottle.

AMBROSIA (A SUMMER DRINK).

Miss Robertson, Thorold.

Five and a half pounds of white sugar, dissolved in a gallon of water, then add five ounces of tartaric acid, the whites of two eggs beaten well, strain the whole, add essence of lemon or ginger to your taste. Bottle it, and it will keep for months. Directions for use: To half a glassful of water, a small half-teaspoonful of soda, pour in the ambrosia.

STRAWBERRY SHERBERT (DELICIOUS).

Mrs. (Rev.) A. Scott, Owen Sound.

One quart of strawberries, three pints of water, one lemon, juice only, one tablespoonful of orange-flower water, three-quarters of a pound of white sugar. The

strawberries should be fresh and ripe. Crush to a smooth paste, add the rest of the ingredients, except the sugar, and let it stand three hours. Strain over the sugar, squeezing the cloth hard, stir until the sugar is dissolved. Strain again and set in ice two hours before you use it.

STRAWBERRY VINEGAR.

Miss Beecher.

Put four pounds of very ripe strawberries, nicely dressed, to three quarts of the best vinegar, and let them stand three or four days. Then drain the vinegar through a jelly-bag, and pour it on to the same quantity of fruit. Repeat the process in three days a third time.

ORANGE SHERBET.

Miss Beecher.

Take the juice of a dozen oranges, and pour a pint of boiling water on the peel, and let it stand covered half an hour. Boil a pound of loaf sugar in a pint of water, skim, and then add the juice and the water from the peel to the sugar. Strain it and cool with ice or freeze it. The juice of two lemons and a little more sugar improves it.

GRAPE WINE (SIMPLE AND PERFECT).

The Bazar.

One quart of grape juice, three quarts of water, two and a half pounds of common brown sugar. Keep in an open barrel nine days, covering only with muslin to exclude insects; then put in a close cask, fastening the bung and set it aside till spring. Then rack off and bottle.

ORANGEADE.

The Bazar.

The sour oranges, which are so plentiful in the spring, and too acid for eating purposes, may be utilized in this

way. Rub them well, squeeze and strain the juice, just as lemons for lemonade ; six high-flavoured oranges should be enough to acidulate sufficiently one quart of water, and to quantity put a heaping cupful of white sugar.

GOOD NECTAR.

The Bazar.

Take two pounds of raisins chopped, and four pounds of loaf sugar, and put them into a pot. Pour two gallons of boiling water upon them. The next day, when it is cold, slice two lemons into it. Let it stand five days, stirring it twice a day. Then let it stand five days more to clear, bottle it, put it into a cold cellar for ten days, and it will be fit to drink.

ORANGEADE.

Godey's Book.

Roll and press the juice from the oranges in the same way as from lemons. It requires less sugar than lemonade. The water must be pure and cold, and then there can be nothing more delicious than these two kinds of drinks.

GINGERADE.

Bow Bells.

Take Jamaica ginger-root, two and a half ounces, boiling water one pint, lump sugar two and a half pounds, citric, two drachms ; bruise the ginger-root, infuse it four hours in water, and to the strained liquor add the sugar, and dissolve it with the aid of heat. Remove the scum, and lastly add the citric acid.

RAISIN WINE.

Common Sense in the Household.

One pound of white sugar, two pounds of raisins seeded and copped, one lemon, all the juice and half the grated

peel, two gallons of boiling water. Put all into a stone jar, and stir every day for a week, strain then and bottle it. It will be fit for use in ten days.

CRANBERRY WINE.

Common Sense in the Household.

Mash ripe berries to a pulp, put into a stone jar, add one quart of water to two quarts of berries. Stir well, and let it stand two days. Strain through a double flannel bag. Mash a second supply of berries, equal in quantity to the first, and cover with this liquid. Steep two days more, strain, add one pound of sugar for three quarts of liquor, and boil five minutes. Let it ferment in lightly-covered jars. Rack off and bottle. This is said to be good for Scrofula.

SARSAPARILLA MEAD.

Miss Beecher.

One pound of Spanish Sarsaparilla. Boil it in four gallons of water five hours, and add enough of water to have two gallons, add sixteen pounds of sugar, and ten ounces of tartaric acid. To make a tumblerful of it, take half a wineglassful of the above, and then fill with water, and put in half a teaspoonful of soda.

SUMMER BEVERAGE.

Miss Beecher.

Ten drops of oil of sassafrax, ten drops of oil of spruce, ten drops of oil of wintergreen, two quarts of boiling water poured on to two great spoonsful of cream of tartar. Then add eight quarts of cold water, the oils, three gills of distillery yeast (or twice as much home-brewed), and sweeten it to the taste. In twenty-four hours bottle it and it is a delicious beverage.

CHAPTER XL.

COOKERY FOR THE SICK.

APPLE WATER.

Miss Douglas, Kingston.

TAKE one tart apple well baked, mash it well, pour on it one pint of boiling water, beat them well together, let it stand to cool, then strain for use, sweeten with loaf sugar.

BEEF TEA.

Mrs. Fraser, Almonte.

Cut one pound of the lean fresh juicy beef into small thin slices; sprinkle them with a very little salt; put it into a wide-mouthed stone jar, closely corked; set it into a pot of water, make the water boil, keep it there one hour and a-half, then take out the jar. Strain the essence of the beef into a bowl. Chicken tea may be made in the same way.

CALVES' FEET JELLY.

(From Miss Parloa's Lectures.)

Per Mrs. Humphreys, Providence, R.I.

Miss Parloa said this jelly was constantly used by Miss Charlotte Cushman, and is very strengthening. Put a shin of beef weighing about ten pounds, and six calves feet, after washing, into six quarts of cold water. Reduce it by gentle boiling to three quarts; strain and set it away

to cool. When cold remove the fat, put the jelly into a kettle and salt it; let it boil up once, and strain through a cloth. Set in a cool place, it will keep in cool weather two weeks. It may be spiced if liked with two whole cloves and a stick of cinnamon, and made clear by using the white of an egg and a cup of cold water.

CHICKEN JELLY.

Mrs. Fraser, Almonte.

Take a large chicken, cut it up into very small pieces, bruise the bones; put the whole into a jar with a cover that will make it water-tight. Set the jar into a kettle of boiling water; keep it boiling three hours.

WINE JELLY.

Mrs. McNachtan, Cobourg,

One cupful of gelatine, soaked for two hours in a large cupful of water, two cupsful of white wine, one lemon. Add the juice and half the grated peel, one teaspoonful of bitter almond extract, two cupsful of white sugar, two cupsful of boiling water. Put soaked gelatine, lemon, sugar and flavouring together and cover closely for half an hour. Pour on boiling water, stir and strain, add the wine, strain again through a flannel bag without squeezing and pour in a mould.

WINE JELLY.

Mrs. Stitt, Ottawa.

Ingredients :—One package marked 9d. Cox's Gelatine, four lemons, half a pint of wine, whites of two eggs, sugar (white), and cinnamon bark. Soak the gelatine in one pint of cold water, when quite soft add one pint of boiling water, half a pint of wine (Sherry), juice and pulp of four lemons, sugar and cinnamon to taste. Place over the fire, and before boiling add the beaten whites of two

eggs. Let it boil one minute before straining. Strain it through flannel into jelly shapes that have been first dipped into cold water. Place in the ice to stiffen.

CHICKEN JELLY (FOR INVALIDS).

Mrs. McKenzie, Almonte.

Put a fowl into a pan (an old one preferred), also a hough of beef, with carrot, turnip and salt (no pepper), a sufficient quantity of water, so as to allow of slow boiling for twelve hours without adding any water. Put it through a sieve into a large dish, let it cool, take off the fat, use it either cold as a jelly or melted as soup, with some toast.

WINE JELLY.

Miss Minnie White, Hamilton.

Dissolve a box of Cox's gelatine in a pint of water. Pour over it one quart of boiling water, rind and juice of two lemons, almonds, one quart of sugar, and one pint of wine. Strain and put it in moulds to cool.

PREPARING FOOD FOR INVALIDS.

Mrs. Hugh Young, Sand Point.

A very simple and expeditious way of cooking a little bit of chicken or fish for a sick person is to butter a paper thickly, place the food to be cooked within the paper and place on a gridiron over a slow fire. A very short time will suffice to cook it thoroughly.

NOURISHING SOUP (FOR INVALIDS).

Family Friend.

Boil two pounds of lean veal and a quarter of a pound of pearl barley in a quart of water very slowly until it becomes the consistency of cream, pass it through a fine

sieve and salt to taste, flavour it with celery seed, if the taste be liked, or use fresh celery, if in season; a very small quantity of seed would suffice; it should simmer very slowly, as otherwise the barley does not properly amalgamate with the soup. It is called barley cream, and will not keep more than twenty-four hours. Beef may be used instead of veal.

CALVES' FEET JELLY.

Mrs. A. Scott, Ottawa.

Four ounces gelatine, five ounces sugar, four eggs, one glassful of pale brandy; have ready a clean pan, put in one quart of water with gelatine, boil till properly melted, add a little more water, put in the eggs and shells and sugar, let it come to a boil, then strain through a flannel bag, if not clear enough strain twice; flavour with a little lemon.

BLACK CURRANT JAM WATER.

Godey's Book.

Put two tablespoonsful of the jam with a pint of water into a perfectly bright tin saucepan and allow them to simmer for half an hour, strain it, and if for a cold take it as hot as possible; when required to allay thirst the drink will be given cold; in cases of sore throat a tablespoonful more jam will be used. This method of making jam water is better and more economical than merely pouring boiling water on the jam.

RICE WATER.

Godey's Book.

Wash two ounces of best rice and boil it fast for half an hour in a quart of water, any flavouring may be added, or a small stick of cinnamon or shred lemon peel may be boiled with the rice and sugar used according to circumstances; lemonade made with the rice water when cold is very refreshing.

GUM ARABAC WATER.

Put into an earthenware jar an ounce of the finest picked gum with two ounces of sugar candy and a pint of water, set it in a saucepan of water and stir occasionally until dissolved; this is very useful as a night drink for hectic cough and will allay the tickling of the throat; it should be kept as hot as possible.

LINSEED TEA.

Godey's Book.

Boil gently for two hours two ounces of linseed in a pint and a half of water with a little lemon peel shred finely and an ounce of barley sugar, strain and add enough of lemon juice to make it agreeable. This is useful for a cough and should be taken warm. Spanish licorice may, if liked, be boiled with the linseed.

SAGO.

Godey's Book.

To prevent the earthy taste, soak it in cold water one hour, pour that off and wash it well, then add more, and simmer gently till the seeds are clear with lemon peel and spice, if approved; sweeten and boil all up together.

TAMARANDS OR CRANBERRY JUICE.

Godey's Book.

These, with double the quantity of water, form a pleasant drink in fever or for an invalid when approaching convalescence.

BARLEY WATER.

Godey's Book.

One ounce of pearl barley, half an ounce of white sugar and the rind of a lemon; put it into a jug, pour upon it

one quart of boiling water, and let it stand for eight or ten hours, then strain off the liquor, adding a slice of lemon if desirable; this infusion makes a most delicious and nutricious beverage, and will be grateful to persons who cannot eat the horrid decoction usually given.

ARROWROOT CUSTARD FOR INVALIDS.

Miss Beecher.

One tablespoonful of arrowroot, one pint of milk, one egg, one tablespoonful of sugar, mix the arrowroot with a little of the cold milk, put the milk into a saucepan over the fire, and when it boils stir in the arrowroot and the egg and the sugar well beaten together; let it scald, and pour it into cups to cool; a little cinnamon boiled in the milk flavours it pleasantly.

SIMPLE WINE WHEY.

Miss Beecher.

Mix equal quantities of water, milk and white wine, warm the milk and water, and then add the wine, sweeten it to taste.

CHAPTER XLI.

SPECIFICS AND REMEDIES.

FOR TREATMENT OF DYSENTRY.

Mrs. Brough, Ottawa.

BEAT one egg in a teacup, add one tablespoonful of ground spice. Fill the cup with sweet milk. Give the patient a tablespoonful once in ten minutes, until relieved.

TREATMENT FOR ALL KINDS OF SCIATICA AND NEURALGIC PAINS.

Mrs. Brough, Ottawa.

Heat a flat iron or brick sufficiently hot to vaporize the vinegar, then cover it with flannel, and moisten with vinegar, and apply at once to the painful spot; the application may be repeated two or three times a day. As a rule the pain disappears in twenty-four hours, and recovery ensues all at once.

RECIPE FOR NEURALGIA.

Miss Douglas, Kingston.

Camphorated oil or camphorated spirits, half an ounce; strongest ammonia spirit, half an ounce. Apply to the temple or behind the ears, for from five to seven minutes, until blistered. Take a piece of linen, about four thicknesses; put on as much stuff as will cover a twenty-five cent piece.—Attested, A. Douglas.

RAW ONIONS.

Mrs. Brough, Ottawa.

Dr. Balfour, in the *Edinburgh Medical Journal*, records three cases in which much benefit was afforded patients by the eating of raw onions in large quantities; they acted as a diuretic in each instance.

A HEALING SALVE.

Mrs. Carson, Kingston.

Half a pound of mutton suet, rendered and strained, half a pound of beeswax, half a gill of spirits of turpentine. To be mixed together when warm.

BURNS AND SCALDS.

Miss Douglas, Kingston.

Lime water and linseed oil; wrap in old linen rags.

CHILBLAINS.

Miss Douglas, Kingston.

Lay on a rag, wet with warm water, in which you have dissolved a large lump of saltpetre. Make the water as strong as possible of the saltpetre.

SORE THROAT.

Miss Douglas, Kingston.

Steep some red-peppers in cider, use as a gargle, swallowing a little occasionally. A better remedy is to gargle the throat with brewer's toast.

PILE OINTMENT.

Take of tannin one drachm, sulphate of morphia ten grains, lard two ounces. Melt the lard, and while cook-

ing stir in the tannin and morphine.—Attested, A. Douglas.

BLEEDING AT THE NOSE.

Miss Douglas, Kingston.

Blow through a quill some finely-powdered gum arabic through the nostrils.

CHILBLAINS.

Miss Douglas, Kingston.

Drop from a burning tallow candle thirty drops of the tallow into three tablespoonsful of warm brandy. Rub this upon the chilblains on going to bed.

CORNS BETWEEN THE TOES.

Miss Douglas, Kingston.

Wet them several times a day with hartshorn, in a short time they will disappear.

TO CURE FELONS.

Miss Douglas, Kingston

Bind a piece of rusty pork, the fat part, on the finger.

CURE FOR CHAFING.

Miss Douglas, Kingston.

Get Fuller's earth, powder it finely. Dust thickly on the parts twice a day,

CURE FOR CORNS.

Miss Douglas, Kingston.

Scrape upon it a powder made of half French chalk and half common chalk, tie it up in a clean linen rag. Apply fresh chalk each day.

COLD IN THE HEAD.

Miss Douglas, Kingston.

Fill a basin with boiling water, add one ounce of good mustard. Have the head covered with a cloth, to prevent the escape of the steam, over the basin, as long as any steam arises.

CORNS.

Vick's Rural Affairs.

A fig, roasted and applied to corns of the longest standing, is said to be a certain cure.

TO CURE THE QUINSEY.

Mrs. Thos. McKay.

Make a poultice of common white Lima beans, and apply it to the throat hot.

A CURE FOR DYSENTERY.

Mrs. Thos. McKay.

In a teacup hal full of vinegar, dissolve as much salt as it will take up, leaving a little excess of salt at the bottom of the cup; pour boiling water upon the solution till the cup is two-thirds or three-quarters full. A scum will rise to the surface which must be removed, and the solution allowed to cool. Dose.—A tablespoonful three times a day till relieved.

A USEFUL EMBROCATION FOR RHEUMATISM, LUMBAGO AND STRAINS.

Mrs. Thos. McKay.

Half an ounce of strongest camphorated spirits, one ounce of spirits of turpentine, one raw egg, half a pint of best vinegar. Well mix the whole and keep it closely

corked. To be rubbed in three or four times a day; for rheumatism in the head, or face-ache, rub all over the back of the head and neck, as well as the part which is the immediate seat of pain.

EXCELLENT EYE WASH.

Mrs. Thos. McKay.

Three or five grains of alum, dissolved in half a pint of water and applied to the eyes whenever they are weak or inflamed.

RHEUMATISM.

Mrs. Thos. McKay.

Honey two pounds, flour of sulphur two ounces, cream of tartar one ounce, Jamaica ginger, powdered, half an ounce, one nutmeg grated, gum guiacum, powdered one drachm. Mix all these ingredients well. Dose—Two teaspoonsful twice a day in a tumbler of hot water.

REMEDY FOR CROUP.

Mrs. Thos. McKay.

Half a teaspoonful of powdered alum in a little molasses. It is a simple remedy, one almost always at hand, and one dose seldom fails to give relief.

FACE-ACHE.

Mrs. Thos. McKay.

A cabbage leaf well warmed before the fire and applied to the face as hot as possible, will be found a certain cure for the face ache; or, take twelve grains of sulphate of quinine, one ounce of white lump sugar and pound them well in a mortar, then divide into twelve portions, two of which should be taken each day in water; or, take half a

teaspoonful of carbonate of iron in water, three times a day.

RHEUMATIC PAINS IN THE FACE AND TEETH.

Mrs. Thos. McKay.

They may be greatly alleviated by adopting the following course: Take two teaspoonsful of flour, two of grated ginger, and incorporate them well together with sufficient essence of ginger to make a thin paste. Spread this upon a linen rag and apply it to the part affected on going to bed, wrapping a piece of flannel over all, and it will effect a cure.

REMEDY FOR CROUP.

Mrs. Thos. McKay.

Half a teaspoonful of pulverized alum in a little molasses. It is a simple remedy, one almost always at hand, and one dose seldom fails to give relief; if it should not, repeat it after one hour. Some persons just give the pure alum powder. A little on the point of the finger, even while the child is sleeping.

COLD IN THE HEAD.

Mrs. Thos. McKay.

A physician of France, says that a cold in the head can be cured by inhaling hartshorn. The inhalation by the nose should be seven or eight times in five minutes.

COUGH COMPOUND.

Miss Emmaline Thomson, Ottawa.

For the cure of coughs, colds, whooping-cough, and all diseases of the lungs:—One dessertspoonful of vegetable tar, three dessertspoonsful of honey, the yolks of three hen's eggs and half a pint of wine (sherry preferred), beat

the tar, eggs and honey well together, then add the wine and beat all together with a knife, then bottle for use. Dose, a teaspoonful every morning, noon and night, before eating.

FOR COLDS.

Rev. David Wardrope, Teeswater.

Boneset, slippery elm bark, licorice, flaxseed, one ounce of each. Infuse in a quart of boiling water for two hours, add one pint of molasses or syrup, half a pound of loaf sugar. Simmer till the sugar is dissolved.

CURE FOR EARACHE.

Mrs. White, Bradford, Pa.

Take a tobacco pipe, place a wad of cotton in a bowl, drop eight or ten drops of chloroform and cover with more cotton. Place the stem to the afflicted ear and blow in the bowl.

GERANIUM LEAVES.

Mrs. White, Bradford, Pa.

The leaves of geraniums are an excellent application for cuts, when the skin is rubbed off and other wounds of the kind. One or two leaves must be bruised and applied on linen to the part and the wound will become healed in a very short time.

THE VIRTUES OF CRANBERRIES AS A CURE FOR CANCER.

It has been ascertained that the application of raw cranberries, applied as a poultice, will cure this most inveterate disease. We know of one instance, a lady of our acquaintance (says an exchange paper) who had a cancer in her breast which had become as large as a pullet's egg, and was an inch below the surface of the skin. In this present case it was an hereditary disease, and she regarded it as a death warrant. She was persuaded, however, to

try the cranberries, and they effected a cure. It is now between two or three years since it disappeared, and she has had no intimation of a return of the disease. The cranberries were mashed in a mortar, spread on a cloth and laid on, changing the poultice three times a-day. In two or three days, it became so sore that it drew out pustules that filled like the small pox, and this process was renewed with the same effect until the whole was drawn away; the cancer becoming softened, and decreasing in size at every application until it finally disappeared.

TO COOL INFLAMMATION.

Young Ladies' Journal.

Refined chalk made into a thick lather with one-third as much glycerine as water and spread on the parts will cool inflammation and reduce redness of the face and hands.

TO REMOVE TEA STAINS.

Young Ladies' Journal.

Clear boiling water will remove tea stains. Pour the water through the stain and thus prevent it spreading over the fabric.

SMALL-POX.

I am willing to risk my reputation, wrote Edward Hine, to the *Liverpool Mercury*, if the worst case of small-pox cannot be cured in three days, simply by the use of cream of tartar, one ounce of cream of tartar dissolved in a pint of water, drank at intervals when cold, is a never-failing certain remedy. It has cured thousands, never leaves a mark, and never causes blindness.

FOR A SCALD OR BURN.

Godey's Book

Apply immediately pulverized charcoal and oil; lamp will do, but linseed is better.

CHROMATE OF POTASH FOR WARTS.

Godey's Book.

The following formula has been recommended even in old-standing and inveterate warts. Cromate of potash twelve grains, lard one drachm; mix and rub in night and morning.

CURE FOR PRICKLY HEAT.

Godey's Book.

Mix a large portion of wheat bran, with either cold or lukewarm water, and use it as a bath twice or thrice a day. Children, who are covered with prickly heat in warm weather, will thus be effectually relieved from that tormenting eruption. As soon as it begins to appear on the neck, face, or arms, commence using the bran water on these parts repeatedly through the day, and it may probably spread no further. If it does, the bran water will certainly cure it, if persisted in.

LEMON JUICE FOR PAIN.

Godey's Book.

Lemon juice, or a solution of citric acid relieves the pain of cancer, when applied to the sore as a lotion.

CHAPTER XLII.

MISCELLANEA.

HOW TO MAKE CANDLES OUT OF LARD.

Mrs. (Capt.) Cowley.

ONE pound of alum, one pound of saltpetre, dissolve in a metal pot, and boil till all is dissolved, then add twelve pounds of lard. Boil slowly and stir often, till all the scum, which looks like yolks of eggs, falls and sticks to the pot, then strain and let cool. It makes excellent candles for summer use.

BAKING POWDER (ORIGINAL).

Mrs. Hiram Robinson.

One pound of cream of tartar, half a pound of baking-soda, one pound of flour. Mix all together thoroughly, by passing through a sieve several times, then dry it by putting it on a paper on a warm stove. Pass it through the sieve again and bottle it, to be kept in a very dry place.

PRINCE CAKE.

Mrs. James Sieveright, Gloucester.

One cupful of butter, two of sugar, beaten together, then add half a cupful of milk, four cupsful of flour, six eggs, two broken in at a time, four teaspoonsful of baking powder, half a pound of stoned raisins. Flavour with lemon.

BAKING POWDER.

Mrs. W. Hutchison.

A quarter of a pound of soda, half a pound of best cream of tartar, one pound of flour. Mix all well together.

CORN-STARCH CAKE.

Mrs. James Sieveright, Gloucester.

Three-quarters of a cupful of butter, two of sugar, one of sweet milk, two of flour, one of corn-starch, whites of six eggs, a teaspoonful of baking-powder.

BAKED INDIAN PUDDING.

Mrs. James Sieveright, Gloucester.

Boil a quart of good sweet milk, and thicken with four teablespoonsful of sifted corn-meal, add three tablespoonsful of molasses or brown sugar, one of butter, one egg, nutmeg or cinnamon to taste. Bake one hour if your oven is quick, if a slow heat, one hour and a half. Eat warm from the oven, or cool, if preferred, with syrup or sauce. It should bake until curdled like an over-baked custard.

CARAMEL CAKE.

Mrs. James Sieveright, Gloucester.

One and a half cupsful of sugar, three-quarters of a cupful of butter, half a cupful of milk, two and a quarter cupsful of flour, three eggs, one and a half heaping teaspoonsful of baking powder, or a small teaspoonful of soda and two of cream of tartar. Bake in jelly-tins. Make caramel as follows:—Butter the size of an egg, one pint of brown sugar, half a cupful of milk or water, half a cake of chocolate, boil twenty minutes and pour over the cake while warm, piling the layers one upon the other. For frosting for the top of cake, take the whites of two eggs,

one and a half cupsful of sugar, a teaspoonful of vanilla, three heaping teaspoonsful of grated chocolate.

QUAKER OMELETTE.

Mrs. James Sieveright, Gloucester.

Three eggs, half a cupful of milk, one and a half tablespoonsful of corn starch, a teaspoonful of salt, one tablespoonful of butter. Put the omelet pan and a cover that will fit close on to heat; beat the yolks of the eggs, the corn starch and the salt very well together, rub the whites to a stiff froth and add to the yolks, corn starch and salt. Stir all together very closely, then add the milk, put the butter in the hot pan and when melted pour in the mixture, cover and place on the stove, where it will brown, but not burn, cook about seven minutes, fold, turn on a hot dish and serve with cream sauce poured around it.

BACON.

Family Friend.

Bread, eggs and bacon, or beans and bacon furnish a compact dietary for muscular work.

SAUCE PIQUANTE (AS TAUGHT IN THE SCHOOL AT KENSINGTON).

Family Friend.

Take a shallot, three mushrooms and half a carrot and chop them up very finely on a board; then put them with one ounce of butter, into a stew pan, place on the fire and fry the contents a good rich brown. Stir in one ounce of flour, and half a pint of good brown stock; add one sprig of thyme, a bay leaf and one tablespoonful of Harvey sauce, and stir the sauce well until it boils, then move the saucepan to the side of the fire and let it simmer for twenty minutes. Season the same with salt

and pepper according to taste, also add two tablespoonsful of vinegar. Strain the sauce and it is ready for use.

CHLORIDE OF LIME.

Young Ladies' Journal.

In scattering chloride of lime on a plank in a stable all kinds of flies, but more especially biting flies, are quickly got rid of. Sprinkling beds of vegetables with a weak solution of this salt effectually preserves them from caterpillars, slugs, &c. It has the same effect when sprinkled on the foliage of fruit trees. A paste of one part powdered chloride of lime, and one-half part of some fatty matter placed in a narrow band round the trunk of the tree, prevents insects from creeping up it. It has even been noticed that rats and mice quit places in which a certain quantity of chloride of lime has been spread. This salt dried and finely powdered can no doubt be employed for the same purpose as flour of sulphur.

MUSTARD SAUCE (VERY GOOD WITH BOILED BEEF).

Young Ladies' Journal.

Two tablespoonsful of mustard mixed with a small teacupful of vinegar, two ounces of butter, one egg, and two lumps of sugar, and as much of the liquid that the beef is boiled in as to mix it to the consistency of cream. Then boil as you would melted butter.

MILK SOUP.

Family Friend.

Four large potatoes, two leeks, two ounces of butter, three tablespoonsful of crushed tapioca, one pint of milk. Put the potatoes and leeks, cut in four, into a saucepan, with two quarts of boiling water, and the two ounces of butter, a teaspoonful of salt, and pepper to taste. Boil

an hour, run through a colander and return it to the saucepan, add the milk, sprinkle in the tapioca and let it boil fifteen minutes.

FILLETS OF MACKEREL.

Young Ladies' Journal.

Bone a mackerel, cut each fillet in two, dry them and sprinkle them freely with pepper and salt and chopped parsley; fry them in butter or lard. For the sauce, boil the bones, strain and thicken the broth, add the juice of a lemon to taste, serve under the fillets. Garnish with sliced gherkins.

INK STAINS.

Family Friend.

Ink-stains in cotton and linen can often be removed by washing in salt and water (or in milk). This should be done before the fabric is washed with soap.

REMEDY FOR SORE THROAT.

Family Friend.

A domestic remedy for sore throat is sage, used as a gargle, with honey, alum, or any astringent.

HOW TO BOIL A FOWL.

Family Friend.

Get a large stone jar with a close-fitting lid, and having stuffed the fowl, using very small short skewers, put it in with half a pint of milk and water, or better still, good white stock, a little salt and a blade of mace. Place on the lid and tie it down. Then put the jar into a deep saucepan or small boiler, with sufficient cold water to nearly reach the neck of the jar; set it on the fire, and after it has slowly "come to the boil," as the cooks say,

allow it to simmer for one hour. A fowl so boiled will be very superior in flavour and appearance to one done in the ordinary way, and the stock in the jar can be added to soup stock or made into broth.

WHITES OF EGGS.

Family Friend.

In many households there are often whites of eggs to spare which are usually thrown away. If they are put into a jam pot and placed in a saucepan with boiling water, and boil for one hour; they will prove most useful when cold, and may be used for salad.

TO KEEP LEMONS.

Family Friend.

To keep lemons—let them lie loosely uncovered on a wire tray that will permit circulation of air on all sides, and underneath. Keep them in a dry and cool room.

POTTED CHICKEN.

Mrs. John MacMillan, Ottawa.

Cut up two or more tender chickens. Place in a pot with water enough to cover, pepper and salt to taste. Boil until tender; remove the bones. Put them back in the pot with the liquor, and boil until all the juice is extracted. Strain and return to the pot with the chicken, having previously cut it in small pieces. Boil a few minutes and place in buttered moulds.

SPONGE CAKE.

Miss Mary Scott, Ottawa.

Beat one pound of sugar and eight eggs twenty minutes; then by degrees add ten ounces of flour; half fill small tins. Bake in a quick oven.

A NICE DISH OF APPLES.

Miss Mary Scott, Ottawa.

Peel and core ten or twelve nice hard apples; then put in a flat saucepan about one pint of water with one cup of sugar; let it boil. Put in the apples and cover them, and let them boil till soft but not broken. Lift out the apples and put on a flat dish. Let the syrup boil more and flavour with lemon or vanilla. Grate a little nutmeg over the apples, and pour the syrup over them. Fill the centre of the apples with a little red currant jelly. Spread over all the beaten whites of two eggs.

WHITE LILY CAKE.

Miss Beccie Bunton, Bradford, Pa.

Take the whites of six eggs, two cupsful of sugar, three cupsful of flour, one cupful of sweet milk, three-fourths of a cupful of butter, two teaspoonsful of cream of tartar, one teaspoonful of soda.

YELLOW LILY CAKE.

Miss Beccie Bunton, Bradford, Pa.

The yolks of six eggs, two cupsful of sugar, three cupsful of flour, half a cupful of milk, two teaspoonsful of cream of tartar, one teaspoonful of soda.

LARDING.

Mrs. Thos. McKay.

Have ready larding pins of different sizes, according to the article to be done; cut slices of bacon into bits of a proper length, quite smooth, and put on a larding needle to suit it, with which pierce the skin, with a very little of the meat, leaving the bacon in, and the two ends of equal length outwards. Lard in rows the size you think fit.

The same effect with regard to flavour may be produced by raising the skin and laying a slice of fat bacon beneath it. Daubing consists in passing bacon right through meat, while larding is on the surface only.

BRAISING.

Mrs. Thos. McKay.

Put the meat you would braise into a stewpan and cover it with thick slices of fat bacon, then lay round it six or eight onions, a faggot of sweet herbs, some celery, and if to be browned, some thick slices of carrots and trimmings of any fresh meat bones you have, with a pint and a half of water, or the same quantity of stock, according to what the meat is, and add seasoning; cover the pan close and set it over a slow stove, it will require two or three hours, as its size and quality may direct; then strain the gravy, keep the meat quite hot, take the fat off by plunging the basin into cold water, which will cause the fat to coagulate, and boil it as quickly as you can, till it thickens. If however, you wish the gravy to adhere to the meat, it must be still further thickened. Then with a brush, kept for the purpose, do over the meat, and, if that has been larded, put it in the oven a few minutes. This is called glazing and is much used for made dishes.

GLAZING.

Mrs. Thos. McKay.

Glazing is done by brushing melted glaze or jelly over the article, and letting it cool. In some cases it is requisite to cover the articles with two or three coats of glaze, allowing each to cool as it is laid on. The glaze should be of a clear yellow brown and as thick as good treacle. If you have not the glaze ready, sift a little sugar over the article to be glazed and finish in the oven with a salamander or red hot shovel.

BONING.

Mrs. Thos. McKay.

In disengaging the flesh from the bones, work the knife close to the bone and take care not to pierce the outer skin.

BLANCHING.

Mrs. Thos. McKay.

Blanching makes the article plump and white and consists in putting it into cold water, over the fire, allowing it to boil up and then plunging it into cold water, where the article should remain till cold.

INVISIBLE CEMENT.

Mrs. Thos. McKay.

Dissolve isinglass in spirits of wine by boiling. It will unite broken glass so as to render the crack invisible.

FRENCH POLISH REVIVER (EXCELLENT).

Mrs. Thos. McKay.

The following mixture will be found to produce an excellent polish for furniture, taking out the stains and cleaning it, as well as giving it great brightness; one pint of raw linseed oil, four ounces of spirits of wine, one of spirits of salt, one of hartshorn, six of white wine vinegar, two of gum arabic, and the whites of two eggs; the two latter ingredients beaten together in a mortar, then add the oil and the other ingredients; shake well together.

FRENCH POLISH FOR BOOTS SHOES AND HARNESS.

Mrs. Thos. McKay.

Mix together two pints of the best vinegar, and one pint of soft water, stir into it a quarter of a pound of glue

broken up, half a pound of logwood chips, a quarter of an ounce of finely powdered indigo, a quarter of an ounce of the best soft soap, and a quarter of an ounce of isinglass; put the mixture over the fire and after it comes to a boil continue the boiling for ten minutes more; then strain the liquid and bottle and cork it. When cold it is fit for use. Before you apply this polish to boots, shoes, &c., remove the dirt with a sponge and water, then put on the polish with a clean sponge. Should you find it too thick, hold it near the fire to warm a little and the heat will liquify it sufficiently to be used.

SWEET GRAPE WINE.

Cassell's Household Guide.

Pick the grapes as above, crush and strain, and to each gallon of juice add three and a quarter pounds of lump sugar. Put it immediately into the cask, and bottle when the vines bloom the following summer. The grapes should be fully but not over ripe.

SCENT BAG.

Cassell's Household Guide.

This will prevent moths injuring clothes; one ounce of cloves, carraway seeds, nutmegs, mace, cinnamon and tonquin beans, and of orris-root as much as will equal the other ingredients when put together. Grind the whole well together and put it into little silk bags.

TO PREPARE CARAMEL OR BURNT SUGAR.

Cassell's Household Guide.

Loaf sugar is slowly and carefully heated over the fire until it melts and assumes a rich brown colour. During this process we must be very careful that the heat is not too great, otherwise the sugar will very quickly take fire.

Besides this, if the heat is too great the caramel contracts a very bitter and disagreeable taste. When the sugar is sufficiently boiled, water must be gradually added until the burnt sugar is dissolved, forming a deep brown liquid. This fluid is then to be strained, while hot, through coarse linen and carefully preserved. This is used to give a rich brown tint to gravies.

TO PREPARE VERJUICE.

Cassell's Household Guide.

Press unripe grapes or gooseberries and strain the juice through a linen cloth, bottle it and expose it uncorked to the sun for six or seven days. The liquor will ferment, and the bottles must be filled up every morning. When the fermentation has ceased, decant the verjuice into other bottles. Cork and store them for use.

APPLE BUTTER.

Cassell's Household Guide.

Fill a preserving pan with peeled, quartered and cored apples, add cloves, allspice, and cinnamon, not too strong. Cover with good cider and boil slowly, mashing with a wooden spoon, until the whole becomes a dark, brown jam, with no more juice than can be pressed.

PIQUANTE SAUCE.

1,000 *Domestic Hints.*

Put a table spoonful of parsley-leaves and the same of capers into a mortar and beat them together; add a tablespoonful of fresh mustard and three hard yolks of eggs, and properly mix the whole. Then add six anchovies boned and forced through a sieve, a tablespoonful of vinegar, two of oil and a finely-chopped shalot, and mix the whole. When to be used stir the sauce into half a pint of melted butter, or strong beef gravy.

OYSTER CATSUP.

For flavouring dishes when oysters are out of season Boil half a pint by measure of shelled oysters previously beat up in a mortar into a paste, half a pint of molasses with a drachm of mace, half a drachm of pepper, and half an ounce of salt. When ready strain off the liquid and preserve it in well-stopped bottles.

LAPLANDS.

Beat separately the whites and yolks of five eggs, and add one pint of rich cream and one pint of flour, or perhaps a little more—enough to make it of the consistency of pound-cake. Bake it in small round tins in a quick oven.

GALETTE.

The galette is a favourite cake in France. It may be made rich and comparatively delicate or quite common by using more or less butter, and by diminishing or augmenting the size. Work lightly three-quarters of a pound of good butter into a pound of flour, add a large spoonful of salt and make these into a paste with the yolks of a couple of eggs mixed with a small cupful of good cream, should it be at hand, if not, with water; roll this into a complete round three-quarters of an inch thick, score it in small diamonds, brush yoke of egg over the top and bake the galette for about an hour in a tolerably brisk oven. It is usually eaten hot, but is served cold also. One ounce of sifted sugar is sometimes added to it

TO TAKE STAINS OUT OF SILVER.

To take stains out of silver, steep the silver in soap-lye for the space of four hours, then cover it over with whiting, wet with vinegar, so that it may lie thick upon it, and dry it by a fire, after which rub off the whiting

and pass it over with dry bran and the spots will not only disappear, but the silver will look exceedingly bright.

TO PERFUME LINEN.

1,000 *Domestic Hints.*

Rose leaves dried in the shade, or at about four feet from a stove, one pound; of cloves, carraway seeds, and allspice, each one ounce, pound in a mortar or grind in a mill, dried salt a quarter of a pound; mix all these together and put the compound into little bags.

TO COOK A BEEFSTEAK.

Cut off the fat and place it on the gridiron first, and when warmed set it on the lean, which is to be removed before the fat. This makes the fat like marrow.

BILLS OF FARE FOR FAMILY MEALS.

BREAKFAST.

MONDAY.

Toast,
Sliced Tomatoes,
Bread,

Tea and Coffee,
Wheat Meal Porridge,
Lamb Chops,
Melons.

Muffins,
Potatoes,
Butter,

TUESDAY.

Tomatoes,
Johnny Cake and
Molasses,
Toast,

Tea and Kaoka,
Oat Meal Porridge,
Veal Cutlets,
Peaches.

Butter,
Fried Potatoes,
Bread,

WEDNESDAY.

Eggs,
Muffins,
Toast,

Coffee,
Mush,
Fried Kidneys,
Tomatoes.

Bread,
Baked Potatoes,
Rolls,

THURSDAY.

Sweet Breads,
Tomatoes,
Rolls,

Coffee and Chocolate,
Wheat Meal Porridge,
Hash,
Water Melons.

Boiled Potatoes,
Poached Eggs,
Toast (buttered),

FRIDAY.

Toast,	Tea and Kaoka,	Fried Potatoes,
Graham Gems,	Oat Meal Porridge,	Tomatoes,
Bread,	Ham and Eggs,	Butter,
	Grapes.	

SATURDAY.

Rolls,	Coffee and Tea,	Butter,
Corn Cake,	Porridge,	Potatoes,
Boston Brown Brown,	Fried Trout,	Poached Eggs,
	Oranges.	

SUNDAY.

Muffins,	Cocoa and Kaoka,	Fried Potatoes,
Butter,	Porridge,	Pickles,
Toast,	Finnan Haddie,	Bread,
	Marmalade.	

DINNER.

MONDAY.

Asparagus,	Soup,	Sweet Breads,
Radishes,	Meat Pie,	Potatoes,
Young Carrots,	Bread Pudding,	Parsnips,
	Melons,	
	Biscuit, Cheese.	

TUESDAY.

Peas,	Barley Soup,	Potatoes,
Beans,	Roast Beef and Baked	Beets,
Corn,	Potatoes,	Cucumbers,
	Sago and Apples	
	Plums,	
	Jelly Cake, Biscuits.	

WEDNESDAY.

Parsnips,	Vermicelli Soup,	Squash,
Carrots,	Beef Steak,	Potatoes,
Tomatoes,	Tapioca Pudding,	Boiled Onions,
	Peaches,	
	Ginger Cakes, Sugar Cakes.	

THURSDAY.

Egg Plant,	Julien Soup,	Potatoes,
Cauliflower,	Fillett of Veal,	Parsnips,
Pickles,	Bird's Nest Pudding,	Carrots,
	Grapes,	
	Soda Biscuit, Cheese.	

FRIDAY.

Pickles,	Tomato Soup,	Potatoes,
Parsnips,	Boiled Leg of Mutton	Beets,
Turnips,	with Caper Sauce,	Cabbage,
	Custard Pudding,	
	Oranges,	
	Chocolate Cake, Merangues.	

SATURDAY.

Potatoes,	Soup with Macaroni,	Sweet Breads,
Vegetable Marrow,	Salmon,	Apple Sauce,
Beets,	Apple Pie,	Artichokes,
	Jelly,	
	Biscuit, Chocolate Cake.	

SUNDAY.

Parsnips,	Oyster Soup,	Cranberries,
Pickles,	Roast Turkey,	Potatoes,
Baked Bread,	Plum Pudding,	Turnips,
	Marmalade,	
	Celery, Cheese.	

TEA.

MONDAY.

Rolls,	Tea, Milk and Cream,	Buttered Toast
Toast,	Cold Tongue,	Bread,
Gems,	Eggs,	Butter,
	Chocolate Cake,	
	Tomatoes.	

TUESDAY.

	Tea,	
Bread,	Pancakes,	Buttered Toast,
Eggs,	Maple Molasses,	Radishes,
Laplands,	Jelly Cake,	Butter,
	Sardines.	

WEDNESDAY.

	Tea,	
Muffins,	Canned Salmon,	Buttered Toast,
Boston Brown Bread,	Eggs,	Butter,
Toast,	Iced Cake,	Bread,
	Peaches.	

THURSDAY.

Gems,	Tea,	Buttered Toast,
Butter,	Fried Trout,	Milk Rolls,
Toast,	Eggs,	Bread,
	Cream Cake,	
	Strawberry Preserve.	

FRIDAY.

Bread,	Tea,	Buttered Toast,
Rolls,	Jellied Chicken,	Crullers,
Butter,	Poached Eggs,	Gems,
	Lemon Cake,	
	Blueberry Preserve.	

SATURDAY.

Tea,

Bread,	Finnan Haddie,	Buttered Toast,
Butter,	Fricassed Oysters,	Crumpets,
Rolls,	Orange Cake,	Gems,
	Crab Apple Preserve.	

SUNDAY.

Biscuit,	Tea,	Buttered Toast,
Rolls,	Sardines,	Butter,
Ginger Cake,	Eggs,	Home-made Bread,
	Fruit Cake,	
	Pear Preserve.	

BLANK PAGES FOR NOTES, ETC.

"Economy is the true source of Indepenence and Liberality."

AMOUNT FOR EXPENDITURE.

"A Wise Man has always three Cooks, who season the simplest food with Sobriety, Exercise and Content."

EXPENSES OF THE TABLE.

"Give as thou hast received."

BENEVOLENCE.

'Time and Patience convert the Mulberry Leaf into Satin."

EACH MONTH'S SAVINGS.

ADDENDA.

MIXED PICKLE.

Mrs. (Matthew) MacKendrick, Kincardine.

One-half gallon best vinegar, two ounces of currie powder, two ounces of salt, two ounces of mustard, one ounce of garlic, one ounce of pale turmerick, a few small red peppers—for gherkins, cauliflowers, or anything else you wish to pickle.

JELLY CAKE.

Mrs. (Matthew) MacKendrick, Kincardine.

Three eggs, one cup of sugar, one tablespoonful of cream, one cup of flour, one teaspoonful of soda, two of cream of tartar; beat the yolks and sugar together; beat up the whites very light, put them in last; flavouring to taste.

SHORT BREAD, OR SCOTCH CAKE.

Two pounds of flour, one pound of butter, one-half a pound of brown sugar, knead well together. Bake on white paper, in a bake pan, in a moderate oven.

LEMON PIES.

Mrs. (Matthew) MacKendrick, Kincardine.

Have a good pie paste prepared; two lemons, four eggs, twelve tablespoonsful of white sugar, one small teacup of

cream, butter the size of an egg. Squeeze the juice of the two lemons and grate the rind of one; stir the yolks, sugar, butter, cream, juice and rind together, and bake in rather a quick oven. While the pies are baking, beat the whites to a stiff froth; spread it on the top of the pies and sprinkle a little white sugar over them and let them brown in the oven a little.

CANDY.

Mrs. Gregg, St. Louis, U. S.

In commemoration of the "Candy Pull" at Springbank, St. Catharines, Dec. 11th, 1880.

Four cupsful of sugar, two tablespoonsful of vinegar, three-quarters of a cupful of cream. Do not stir after it begins to boil; flavour with vanilla. Try it in cold water, and when it is crisp pour into platters.

CONCLUSION.

WE should like to apologise for culling so freely from books and magazines, but the time given in which to get up this one was so short that originality has been out of the question. We can only hope, therefore, that we shall be forgiven, and that the authors of those books from which we have copied will feel only honoured by the selections we have made. Especially we feel indebted to the *Home Messenger*, Detroit, for the many recipes and hints which we have taken from its pages, and it is such an excellent book that we could willingly have taken a great many more.

We have laid before our readers many recipes which we trust will prove good and useful and pleasing to the popular taste. Here we are reminded of an anecdote of a servant of the late Hon. Thos. McKay, of New Edinburgh, (which a friend is fond of relating). During the absence of Mr. McKay and his family in England, one year, some of the "officials" kept bachelor's hall, and lived well. Paddy was ordered, one morning, to kill a fine sucking pig for dinner. Shortly after he was seen trudging across the yard with a stick slung over his shoulder from which hung the pig, and singing most lustily—

"O, 'tis nothing but a pig
Or a goose every day."

We have set before you recipes for cooking a pig and a goose and various other savory dishes, and now we leave them with our readers, glad that the "Cookery Book" is finished at last.

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